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WFPE-68KFC
Pressure Fryer

OWNERS MANUAL

WFPE-68KFC
PRESSURE FRYER

UNITED STATES
CANADA
INTERNATIONAL

Includes
INSTALLATION
USE & CARE
SERVICE

IMPORTANT: DO NOT DISCARD THIS MANUAL

This manual is considered to be part of the appliance and is to be given to the OWNER or MANAGER of the restaurant, or to the person responsible for TRAINING OPERATORS of this appliance. Additional manuals are available from your WELLS DEALER.

THIS MANUAL MUST BE READ AND UNDERSTOOD BY ALL PERSONS USING OR INSTALLING THIS APPLIANCE. Contact your WELLS DEALER if you have any questions concerning installation, operation or maintenance of this equipment.

p/n **305284** Rev.A ECN-12718 M434 **04**0723 cps

LIMITED WARRANTY STATEMENT

GLOBAL WARRANTY STATEMENT for:
YUM! Restaurants International and YUM Brands Inc.

This **WFPE-68KFC** Pressure Fryer manufactured by Wells Manufacturing Company exclusively for KFC is warranted against defects in materials and workmanship for a period of **two years** from the date of original installation, except that;

a. With respect to **electronic controller**, this material and labor is limited to only **one year** after installation.

THE FOREGOING OBLIGATION IS EXPRESSLY GIVEN IN LIEU OF ANY OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, WHICH ARE HEREBY EXCLUDED.

WELLS MANUFACTURING COMPANY, A DIVISION OF CARRIER COMMERCIAL REFRIGERATION INC., SHALL NOT BE LIABLE FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES OR LOSSES FROM ANY CAUSE WHATSOEVER.

This warranty is void if it is determined that upon inspection by an authorized service agency that the equipment has been modified, misused, misapplied, improperly installed, or damaged in transit or by fire, flood or act of God. It also does not apply if the serial nameplate has been removed or service is performed by unauthorized personnel. The prices charged by Wells for its products are based upon the limitations in this warranty. Seller's obligation under this warranty is limited to the repair of defects without charge by Wells' factory authorized service agency or one of its sub-agencies. In addition to restrictions contained in this warranty, specific limitations are shown in the Service Policy and Procedure Guide. Please consult your classified telephone directory, your foodservice equipment dealer or for information and other details concerning warranty write to:

Service Parts Department
Wells Manufacturing Company
P.O. Box 280
Verdi, NV 89439
Phone (775) 689-5700 Fax: (775) 345-0569

SERVICE POLICY AND PROCEDURE GUIDE ADDITIONAL WARRANTY EXCLUSIONS

1. Resetting the safety thermostats, circuit breakers, over-load protector or fuse replacements unless warranted conditions are the cause.
2. All problems due to operation at voltages other than specified on equipment nameplates – conversion to correct voltage and phase are the customer's responsibility.
3. All problems due to electrical connections not made in accordance with electrical code requirements and wiring diagrams supplied with the equipment.
4. Calibration of heat controls after the first sixty (60) days on original components. Replacement of items subject to normal wear to include such items as: knobs, light bulbs, baskets, grids, mechanical timers and thermo-couples. Normal maintenance functions including lubrication, adjustments of airflow, thermostats, door mechanisms, microswitches, burners and pilot burners and replacement of fuses and indicating lights are not covered by warranty.
5. All fry pot welded in the field.
6. Deterioration of aluminum vessels due to insertion of food product or use of abrasive cleaners not covered by warranty.
7. Full use, care and maintenance instructions are supplied with each machine. Those miscellaneous adjustments noted are customer responsibility. Proper attention will prolong the life of the machine.
8. Travel mileage is limited to **sixty (60) miles** from an Authorized Service Agency or one of its sub-agencies.
9. All labor shall be performed during regular working hours. Overtime premium will be charged to the buyer.
10. All genuine Wells replacement parts are warranted for ninety (90) days from the date of purchase on non-warranty equipment. This parts warranty is limited only to replacement of the defective part. **Any use of non-genuine Wells parts completely voids any warranty.**
11. Installation, labor and job checkouts are ***not*** considered warranty.
12. Charges incurred by delays, waiting time or operating restrictions that hinder the service technicians' ability to perform service are not covered by warranty. This includes institutional and correctional facilities.

SHIPPING DAMAGE CLAIM PROCEDURE

NOTE: For your protection, please note that equipment in this shipment was carefully inspected and packaged by skilled personnel before leaving the factory. Upon acceptance of this shipment, the transportation company assumes *full responsibility* for its safe delivery.

IF SHIPMENT ARRIVES DAMAGED:

1. **VISIBLE LOSS OR DAMAGE:** Be certain that any visible loss or damage is noted on the freight bill or express receipt, and that the note of loss or damage is signed by the delivery person.
2. **FILE CLAIM FOR DAMAGE IMMEDIATELY:** Regardless of the extent of the damage.
3. **CONCEALED LOSS OR DAMAGE:** if damage is unnoticed until the merchandise is unpacked, notify the transportation company or carrier immediately, and file "CONCEALED DAMAGE" claim with them. This should be done within fifteen (15) days from the date the delivery was made to you. Be sure to retain the container for inspection.

Wells Manufacturing cannot assume liability for damage or loss incurred in transit. We will, however, at your request, supply you with the necessary documents to support your claim.

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Thank you for purchasing this Wells Manufacturing Co. Pressure Fryer

Proper installation, professional operation and consistent maintenance of this appliance will ensure that it gives you the very best performance and a long, economical service life.

This manual contains the information needed to properly install the fryer, to use and care for the fryer, and to service and repair the fryer in a manner which will ensure its optimum performance.

SPECIFICATIONS

MODEL	VOLTS 50/60 Hz	WATTS	AMPS 3ø				AMPS 1ø	POWER SUPPLY REQUIREMENTS
			L1	L2	L3	N		
WFPE-68KFC	208V 3ø	10,500	29	29	29	n/a	n/a	3-WIRE (L1, L2, L3) plus GND Dedicated 50 amp 3ø circuit 8 ga. copper min. 90ºC
	240V 1ø or 3ø	10,500	25	25	25	n/a	44	
	380-415V 3ø	10,500	14.6	14.6	14.6	0	n/a	3 NAC (L1, L2, L3, N) plus GND Dedicated 25 amp 3ø circuit 1.5 mm^2 copper min. 90ºC

IMPORTANT: This appliance must be installed in compliance with all applicable federal, state and local codes and ordinances.

DIMENSIONS

Height: 38" (top of work surface)
47" (overall)
52-1/2" (top of operating lever swing)
Width: 20"
Depth: 33"
35-1/4" (including operating lever)

FEATURES & OPERATING CONTROLS

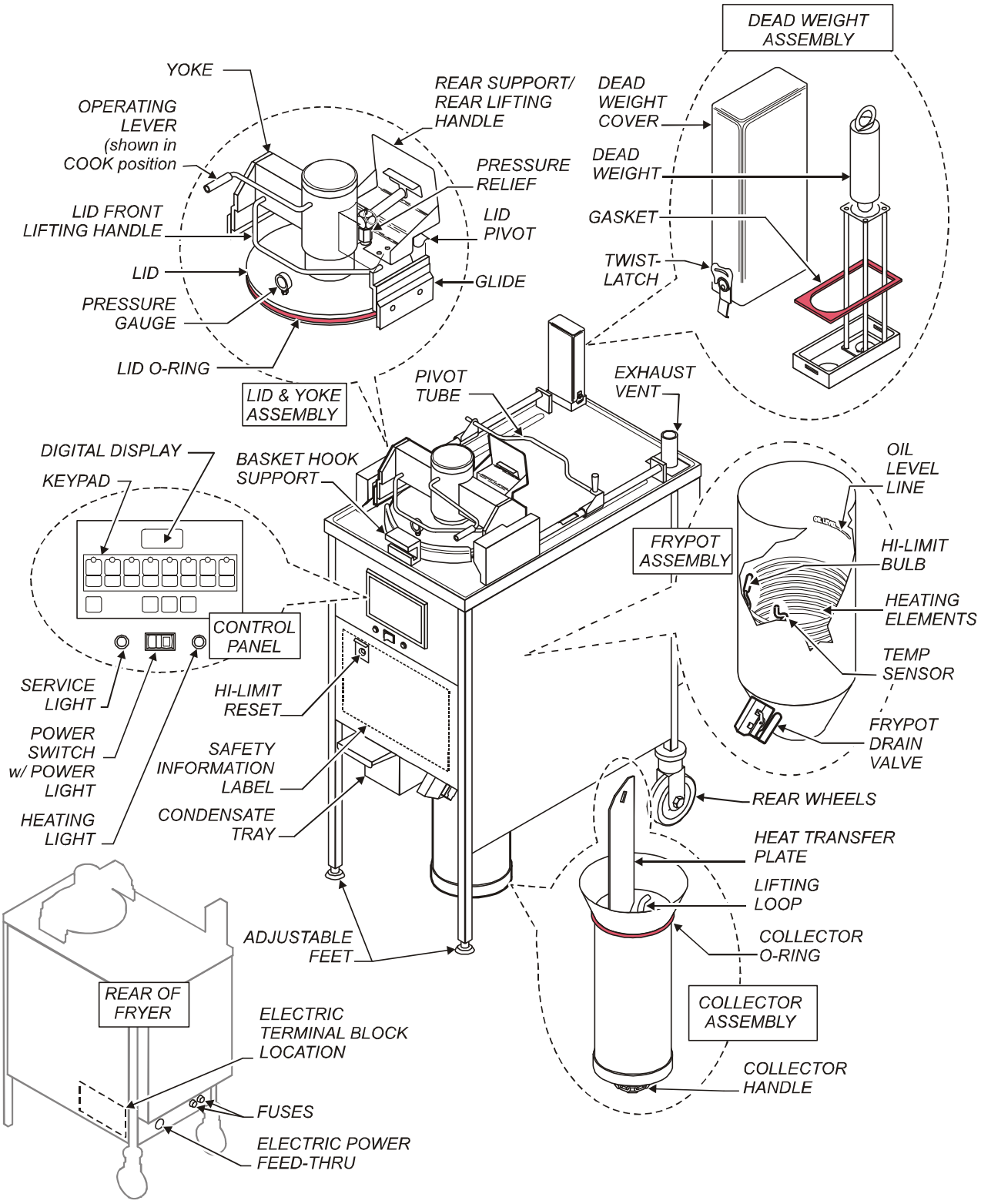


Fig. 1 Features and Operating Controls

FEATURES & OPERATING CONTROLS (continued)

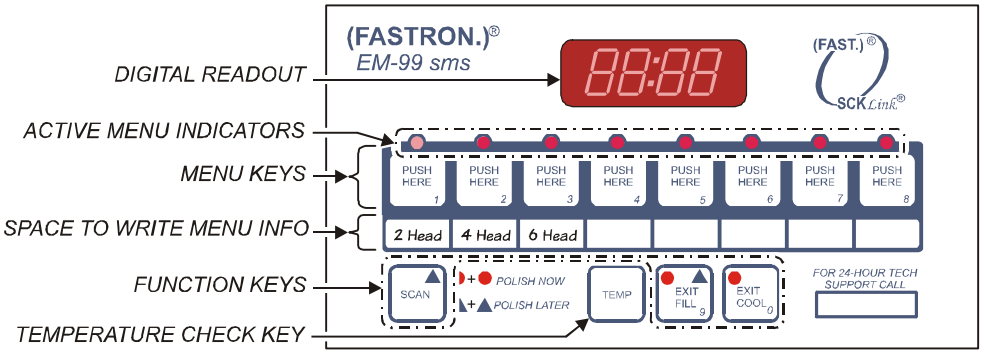


Fig. 2 Electronic Controller

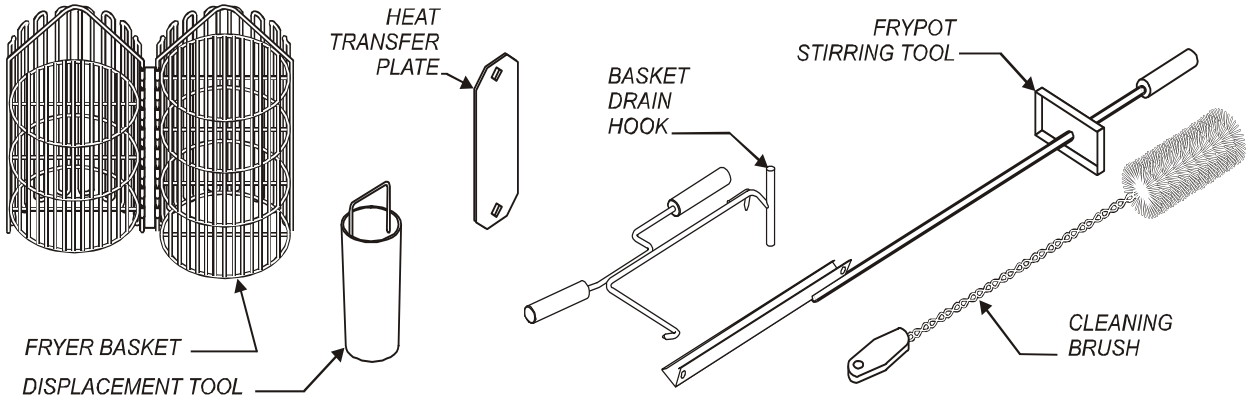


Fig. 3 Accessories and Tools

AGENCY LISTING INFORMATION

This appliance conforms to NSF Standard 4 for sanitation only if installed in accordance with the supplied *Installation Instructions.*

This appliance is c UL and UL Listed under E6070.

NSF STD 4

c UL E6070 UL E6070

PRECAUTIONS AND GENERAL INFORMATION

DANGER: BURN HAZARD

Contact with hot shortening will cause severe injury or death. Wear protective gloves and clothing when operating or servicing this fryer.

DANGER: BURN HAZARD

Do not attempt to open the fryer lid until the pressure in the frypot has fallen to zero. Opening the lid prematurely will result in the explosive release of hot shortening. Contact with hot shortening will cause severe injury or death.

DANGER: BURN HAZARD

Do not attempt to open the fryer drain valve if the frypot is under pressure.
Opening the drain valve under pressure will result in the explosive release of hot shortening.
Contact with hot shortening will cause severe injury or death.

DANGER: EXPLOSION HAZARD

Failure to operate this pressure fryer as described in this manual can lead to explosion, severe injury and/or death.

SAFE OPERATION OF THE PRESSURE FRYER

Contact with hot shortening will cause severe injury to unprotected skin and eyes. Extensive exposure to hot shortening can cause death. Protect yourself from contact with hot shortening:

ALWAYS wear protective clothing when operating this pressure fryer.

ALWAYS wear protective goggles, gloves and apron when cleaning or servicing this pressure fryer.

Shortening under pressure can be very hazardous unless handled properly:

DO NOT attempt to operate this fryer without the LID O-RING and COLLECTOR O-RING properly installed.

Do not operate this fryer if either of the LID O-RING or COLLECTOR O-RING are damaged. A damaged O-ring will lead to shortening leaks and/or spraying shortening.

Be sure the LID is seated in the frypot and the OPERATING LEVER is turned fully COUNTERCLOCKWISE before starting a cook cycle.

DO NOT attempt to turn the OPERATING LEVER until the pressure in the frypot has fallen to zero.

DO NOT open the drain valve if the frypot is under pressure.

Opening the lid or drain valve with the fryer under pressure will result in the explosive release of hot shortening.

Spilled shortening will cause a slip and fall hazard:

Add shortening, replenish the shortening, and service the fryer carefully to avoid spills.

Clean up shortening spills promptly to avoid creating a slip and fall hazard.

DO NOT allow water to contaminate the shortening. Water will boil violently on contact with hot shortening, causing the hot shortening to splatter.

DO NOT heat water in the fryer

DO NOT use boil-out method to clean the frypot.

DO NOT clean the frypot with water, water spray or steam spray.

DO NOT use steel wool to clean any part of the fryer.

WFPE-68KFC Pressure Fryer is intended for use in commercial establishments only.

This fryer is designed to prepare food for human consumption. No other use is recommended or authorized by the manufacturer or its agents.

Operators of this fryer must be thoroughly trained in the appliance use, precautions, limitations and associated restrictions.

Operating instructions, warnings and labels must be read and understood by all persons using or installing this appliance.

Cleanliness of this fryer is essential to good sanitation. Read and follow all included cleaning instructions and schedules to ensure the safety of the food product.

DO NOT operate the fryer with faulty, loose or missing components.

DO NOT operate this fryer if the control panel is torn or damaged. Contact a Wells Authorized Service Agent for repairs.

Disconnect this appliance from electrical power before performing any maintenance or servicing.

DO NOT pour water on, into or over any control, control panel or wiring.

DO NOT store flammable or combustible items (mops, paper, rags or chemicals) in, on or near the fryer.

This appliance is not jet-stream approved. Do not direct any water or steam jet at any part of this appliance. Do not use a jet stream to wash under the appliance.

The fryer is NOT a ladder. Never stand on the fryer to clean hood filters. Pull the fryer away from the wall and use a step stool or ladder.

DO NOT stand on, sit on or lean on the fryer.

DO NOT allow foreign objects such as closed containers, cigarette lighters or aerosol cans near the fryer or hot shortening. If dropped in hot shortening, such objects may explode.

DO NOT allow any foreign object near the fryer that can fall into the frypot and cause splashing or splattering of hot shortening.

Any procedure which requires the use of tools must be performed by a qualified technician.

This manual is considered to be a permanent part of the appliance.

This manual and all supplied instructions, diagrams, schematics, parts breakdown illustrations, notices and labels must remain with the appliance if it is sold or moved to another location.

This appliance is made in the USA. Unless otherwise noted, this appliance has American sizes on all hardware.

WARNING:
BURN HAZARD

Do not attempt to operate this fryer without the LID O-RING and COLLECTOR O-RING properly installed.
Do not operate this fryer if the LID O-RING or COLLECTOR O-RING are damaged.
Hot oil may be released.

WARNING:
ELECTRIC SHOCK HAZARD

All servicing requiring access to non-insulated electrical components must be performed by a factory authorized technician.
Do not open any access panel which requires the use of tools. Failure to follow this warning can result in severe electrical shock.

CAUTION:
Risk of Damage

DO NOT connect or energize this appliance until all installation instructions are read and followed. Damage to the appliance will result if these instructions are not followed.

IMPORTANT:
The technical content of this manual, including any troubleshooting suggestions, parts breakdown illustrations, wiring diagrams, schematics, servicing instructions and/or adjustment procedures, is intended for use by qualified technical personnel only.

NOTE: DO NOT discard the carton or other packing materials until you have inspected the appliance for hidden damage and tested it for proper operation. Refer to *SHIPPING DAMAGE CLAIM PROCEDURE* on the inside front cover of this manual.

WARNING: Risk of personal injury

Installation procedures must be performed by a qualified technician with full knowledge of all applicable electrical codes. Failure can result in personal injury and property damage.

UNPACKING & INSPECTION

Carefully remove the appliance from the carton. Remove all protective plastic film, packing materials and accessories from the appliance before connecting electrical power or otherwise performing any installation procedure.

Carefully read all instructions in this manual and the *Installation Instruction Sheet* packed with the appliance before starting any installation.

Read all instructions in this manual carefully before starting installation of this fryer. READ AND UNDERSTAND ALL LABELS AND DIAGRAMS ATTACHED TO THE FRYER.

Carefully account for all components and accessories before discarding packing materials.

1 ea	Fryer Basket
1 ea	Condensate Tray
1 ea	Basket Drain Hook/Collector Lifting Tool
1 ea	Frypot Stirring Tool
1 ea	Collector
1 ea	Displacement Tool
1 ea	Cleaning Brush
2 ea	Lid O-Ring
2 ea	Collector O-Ring
1 ea	Heat Transfer Plate

Store these components in a convenient place for later use:

SETUP

Verify that this fryer installation is in compliance with the specifications listed in this manual and with local code requirements. THIS IS THE RESPONSIBILITY OF THE INSTALLER.

Setup the fryer only on a firm, level, non-combustible surface. Verify local codes for requirements. Concrete, tile, terrazzo or metal surfaces are recommended. Metal over combustible material may not meet code for non-combustible surfaces.

Verify that the unit sits firmly ON BOTH LEGS AND BOTH WHEELS. With a spirit level, check that the appliance is level front-to-back and side-to-side. With the adjustable legs, adjust as required to level the appliance. Both legs must be adjusted to firmly contact the floor in order to prevent tipping.

Some locations require the fryer to be secured to prevent tipping or rolling. It is the responsibility of the installer to meet this requirement.

DO NOT store flammable or combustible items (mops, paper, rags or chemicals) in, on or near the fryer.

ELECTRICAL INSTALLATION

Refer to the nameplate on the appliance to verify the ELECTRICAL SERVICE POWER. Voltage and phase must match the nameplate specifications, and available electrical service amperage must meet or exceed the specifications listed on page 1. Incoming wiring must comply with National Electrical Code or International specifications.

UNITED STATES & CANADA

This appliance requires a dedicated 50 amp, 3-phase circuit. Wiring must be at least 8 ga. copper suitable for a minimum of 90ºC. Wiring must be installed with a suitable strain relief (provided by electrical contactor).

INTERNATIONAL

This appliance requires a dedicated 25 amp, 3-phase circuit (L1, L2, L3, N plus ground). Wiring must be at least 1.5 mm^2 copper suitable for a minimum of 90ºC. Wiring must be installed with a suitable strain relief (provided by electrical contactor).

Remove the RIGHT SIDE PANEL. Route supply wiring from the FEED-THRU on the lower rear panel, then to the terminal block.

Incoming electrical supply is connected to the L1, L2 and L3 (and N for international) terminals of the TERMINAL BLOCK.

The chassis-mounted GROUND LUG must be connected to earth ground.

Verify that all connections are tight.

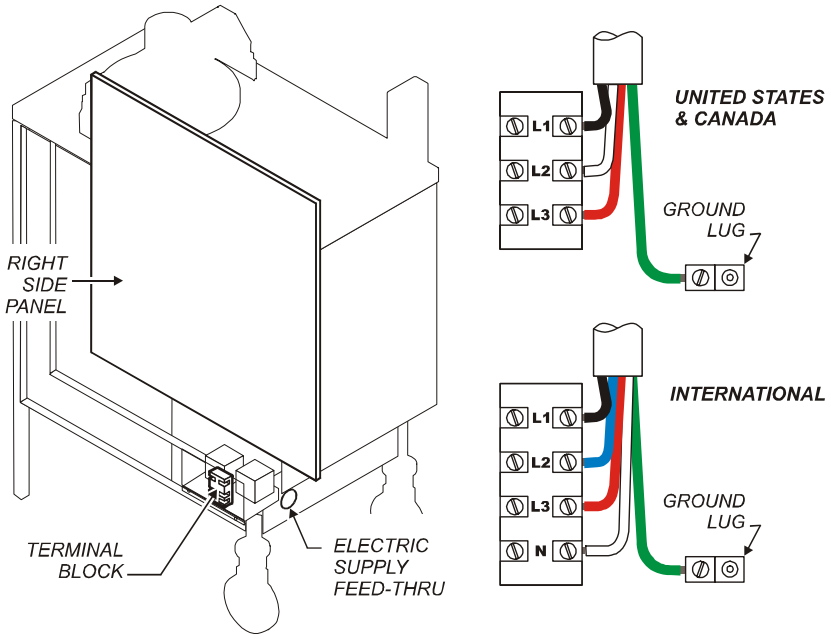


Fig. 4 Terminal Block Location and Wiring

CAUTION:
SHOCK HAZARD

Removal of any exterior panel will result in exposed electrical circuits. Electrical connection must be performed by a ***qualified technician only***. Use care whenever working around exposed electrical circuits.

IMPORTANT:
Contact a licensed electrician to install and connect electrical power to the fryer.

IMPORTANT:
Damage due to being connected to the wrong voltage or phase is NOT covered by warranty.

CAUTION:
SHOCK HAZARD

Failure to connect the chassis ground to a suitable earth ground will result in a potential shock hazard.

DANGER:
BURN HAZARD

Contact with hot shortening will cause severe injury or death. Wear protective gloves and clothing when operating this fryer.

CAUTION
SHOCK HAZARD

If you experience an electrical shock from the fryer: IMMEDIATELY disconnect the fryer at the circuit breaker and contact an AUTHORIZED WELLS SERVICE AGENT for repairs.

GENERAL GUIDELINES

ALWAYS be sure the pressure gauge reads "0" before turning the operating lever clockwise.

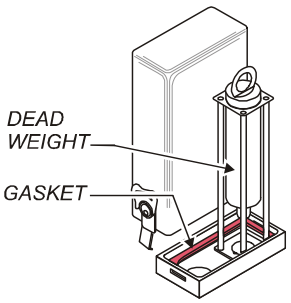
ALWAYS be sure the LID O-RING is in good condition and properly installed.

***IMPORTANT**:
Collector MUST be Wells-type collector with collapsible handle welded to the bottom.

ALWAYS be sure the COLLECTOR O-RING is in good condition and properly installed.

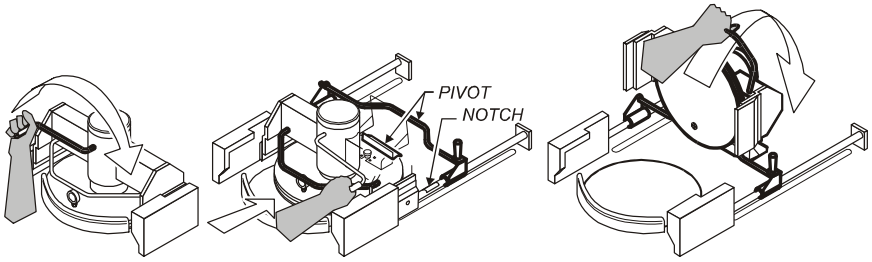
DAILY START-UP

Remove the DEAD WEIGHT COVER. Verify that the DEAD WEIGHT is in place and that the vent holes are clean and free from obstructions. Be sure the gasket is in position, then latch the cover in place.



Be sure the EXHAUST VENT is free from obstructions.

Open the FRYPOT LID. Turn the operating lever fully clockwise. Slide pivot tube forward until it drops into the indents in the rods. Slide the lid and yoke assembly to the rear until the lid pivot is in the pivot tube.
Using the LID HANDLE, lift the front of the lid and yoke until it rests on the REAR SUPPORT in the raised position.



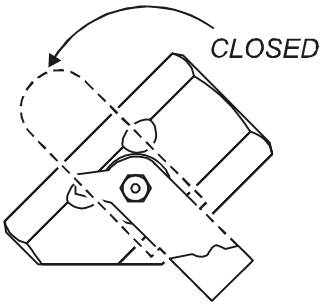
Lubricate a freshly cleaned LID O-RING with a thin coating of vegetable oil, then install the o-ring in the groove in the lid. Set the lid and yoke assembly back onto the glides.

Lift the pivot tube slightly and slide it to the rear of the fryer.

Be sure the frypot is clean, and all breading and crumbs have been brushed from between the heating elements.

Lubricate a freshly cleaned COLLECTOR O-RING with a thin coating of vegetable oil, then install the o-ring in the groove in the COLLECTOR*. Fully insert the COLLECTOR ASSEMBLY into the opening in the bottom of the FRYPOT. DO NOT install the HEAT TRANSFER PLATE at this time.

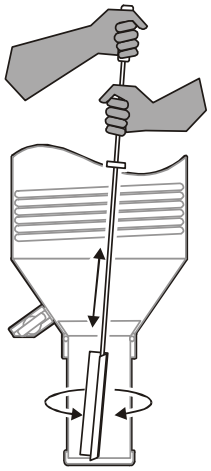
Check the DRAIN VALVE. Make sure the valve is fully closed.



Be sure the CONDENSATE TRAY is empty and properly installed.

ADD SHORTENING

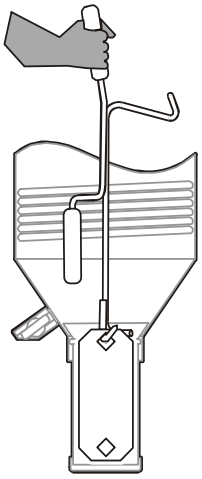
Pack 68 lbs (31 kg) of solid shortening into the frypot. If using liquid shortening, fill frypot to LOWER OIL LEVEL line. Be sure the heating elements are completely covered with shortening.



Connect the fryer to electric power by turning on the circuit breaker. Press the POWER SWITCH *ON.* The POWER LIGHT will glow.

Press EXIT COOL, then press 2, 4 or 6-head MENU KEY (first product to be cooked) The digital readout will display "LO" while the fryer is in the shortening melt cycle.

With the FRYPOT STIRRING TOOL, stir the shortening. Push the stirring tool through the shortening to the bottom of the collector as the shortening heats, until all shortening is melted.



Be sure the heating elements are covered with shortening at all times. Stir until all shortening is melted.

All shortening in the collector must be completely melted. Stir into the collector until all shortening is visibly melted, and at least 5 minutes thereafter. Using the hook of the BASKET/COLLECTOR REMOVAL TOOL, lower the HEAT TRANSFER PLATE into the bottom of the collector.

When the digital readout displays ***droP***, and the HEAT LIGHT begins to cycle, check the shortening level. The level must be up to the UPPER OIL LEVEL line scribed into the frypot above the elements.

Add shortening if necessary.

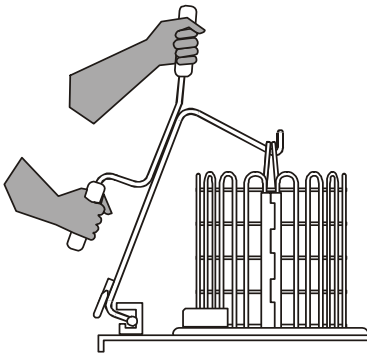
If overfilled, dip out excess shortening using a saucepan. Use the excess shortening later as add-back.

Stir the shortening in the frypot thoroughly at least once before cooking. Do not stir the collector once the heat transfer plate is in place.

LOAD FRYER BASKET

Using established procedures, load the FRYER BASKET.

Suspend the fryer basket over the frypot using the BASKET DRAIN HOOK.



DANGER: BURN HAZARD

Contact with hot shortening will cause severe injury or death. Wear protective gloves and clothing when operating this fryer.

CAUTION: FIRE HAZARD, EQUIPMENT DAMAGE

The heating elements must be covered with shortening before the fryer is energized, and at all times during the shortening melt cycle and fryer operation. Serious equipment damage and possible fire will result if the elements are dry-fired.

GENERAL GUIDELINES

ALWAYS be sure the drain valve is closed before filling the frypot.

ALWAYS check the fryer leveling before operating. Shortening should be at the same distance from the rim all the way around the frypot.

ALWAYS use the basket drain hook to raise / lower the fryer basket into / out of the frypot.

ALWAYS use two hands to manipulate the drain hook.

DANGER: BURN HAZARD

Contact with hot shortening will cause severe injury or death. Wear protective gloves and clothing when operating this fryer.

CAUTION: FIRE HAZARD EQUIPMENT DAMAGE

The heating elements must be covered with shortening before the fryer is energized, and at all times during the shortening melt cycle and fryer operation. Serious equipment damage and possible fire will result if the elements are dry-fired.

To cancel a cook cycle, press and hold the active menu key for 3 seconds.

GENERAL GUIDELINES

ALWAYS be sure the lid o-ring is in place before closing the frypot cover.

ALWAYS be sure the operating lever is turned fully counterclockwise before starting a cook cycle.

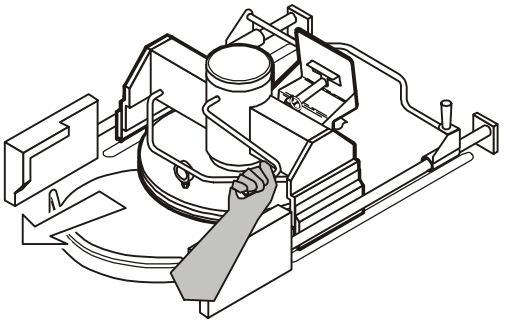
ALWAYS be sure the pressure gauge reads "0" before turning the operating lever clockwise.

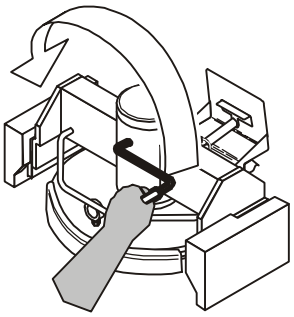
ALWAYS use the basket drain hook to raise / lower the fryer basket into / out of the frypot.

ALWAYS use two hands to manipulate the drain hook.

FRYER OPERATION

Press the EXIT COOL key. When the digital readout displays ***droP***, lower the fryer basket into the frypot. Lower slowly to avoid foaming. Remove and properly store the drain hook.





Slide the lid and yoke forward. When it is over the frypot, turn the operating lever fully counterclockwise. This lowers the lid into the frypot.

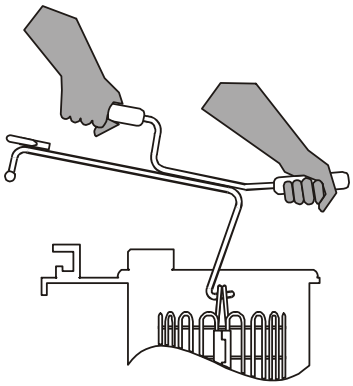
Press the desired menu (2, 4 or 6 head) key. The active menu indicator will glow. And the timer will count down the cook time.

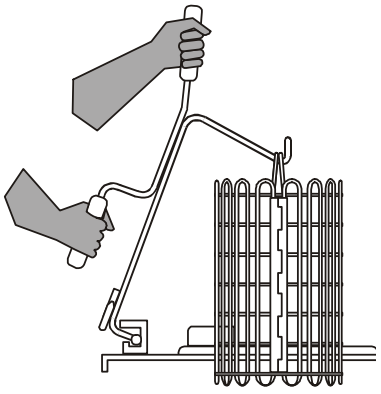
While there is pressure in the frypot, the operating lever is locked in the down position.

Pressure will build during the cook cycle. At the end of the cook cycle, pressure in the frypot is released, the audible signal sounds, and the digital display reads ***donE***.

When the pressure gauge drops to zero, raise the lid by turning the operating lever counterclockwise (which releases the lid lock), then fully clockwise to raise the lid.

Slide the lid and yoke assembly toward the rear until it clears the frypot. Using the basket drain hook, lift the fryer basket out of the frypot and hook on the front edge of the fryer frame. Suspend the fryer basket over the frypot to drain.





Once drained, remove basket with drain hook. Product is ready for any additional processing prior to serving.

PROCEDURE: Cleaning During Operation

PRECAUTIONS: Wear protective goggles, gloves, and apron

FREQUENCY: As required, approximately every 3 - 6 loads

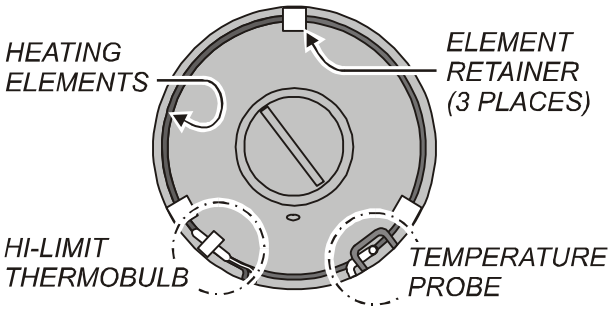
TOOLS: Frypot Stirring Tool
Hi-Temperature Brush

DANGER: BURN HAZARD

Contact with hot shortening will cause severe injury or death. Wear protective gloves and clothing when cleaning this fryer during operation.

Breading will build up at the oil line. This breading must be removed from the cooking zone to prevent leaving burned specks on product. Also, the elements must be kept free of breading crumbs and other cooking debris to ensure optimum operation.

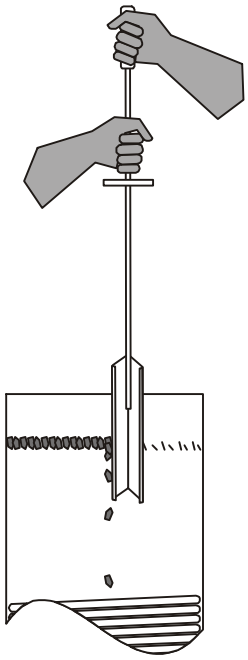
1. Remove the fryer basket from the fryer. Using the blade of the FRYPOT STIRRING TOOL, scrape the built-up breading from the oil line.
2. Using a hi-temperature brush, brush all breading and other cooking debris from the face of the heating elements, and from between the elements, element retainers and the frypot.



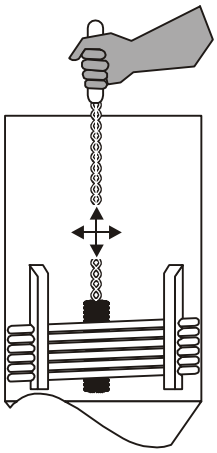
IMPORTANT: Be careful when cleaning around the temperature probe and hi-limit thermobulb. Damage to either component will put the fryer out of service.

3. Using a hi-temperature brush, push all breading and crumbs into the collector.
4. Check the shortening level. Add shortening as required to bring the level between the MIN OIL and MAX OIL lines.
5. Using the FRYPOT STIRRING TOOL, stir the frypot until all shortening is melted. DO NOT stir into the collector.
6. Raise LID AND YOKE assembly (see page 8). Clean bottom of lid then carefully return lid & yoke to horizontal position.
7. Check CONDENSATE TRAY. Empty if necessary and reinstall.
8. Properly store tools.

Procedure is complete



Clean Breading from Oil Line



Clean Heating Elements

DANGER:
BURN HAZARD

Contact with hot shortening will cause severe injury or death. Wear protective gloves and clothing when changing shortening.
FRYER MUST NOT BE PRESSURIZED WHEN PERFORMING THIS PROCEDURE

CAUTION:
BURN HAZARD

Open the valve slowly to avoid splashing hot shortening.

CAUTION:
BURN HAZARD

The drained shortening and the container are hot and can cause burns.

CAUTION:
SLIPPING HAZARD

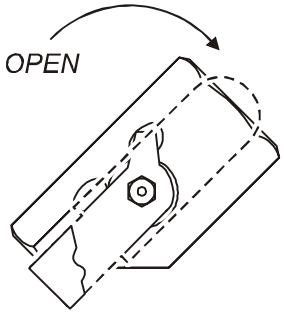
Avoid spilling shortening on the floor. Clean up all spills immediately to prevent creating a slip and fall hazard.

IMPORTANT:
The displacement tool is to be used to force shortening up to the drain opening. DO NOT use the displacement tool to bail or transport shortening.

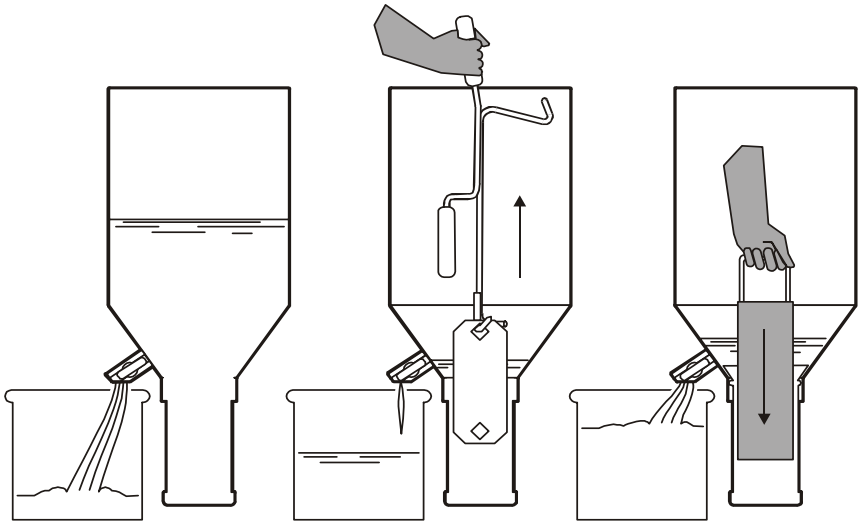
PROCEDURE: Drain or Replace Shortening

PRECAUTIONS:	Disconnect fryer from electric power Wear protective goggles, gloves, and apron
FREQUENCY:	As required, shortening to be filtered or replaced
TOOLS:	Basket / Collector Tool, Displacement Tool Container for Shortening

1. Disconnect fryer from electric power. Frypot lid must be in the open position. Remove fryer basket from fryer.



2. Position an appropriate container or approved shortening filtration system under the drain valve. Open the drain valve and drain frypot shortening into the container.



3. Using the BASKET / COLLECTOR TOOL, remove the HEAT TRANSFER PLATE from the COLLECTOR.

4. Using the DISPLACEMENT TOOL, force as much shortening as possible to drain into the container.
Follow established procedures for handling used shortening.

Empty the collector (see page 13), or clean the fryer (see page 13).

Procedure is complete

PROCEDURE: Daily Cleaning

PRECAUTIONS: Disconnect fryer from electric power
Drain shortening. Allow fryer to cool
Wear protective goggles, gloves, and apron

FREQUENCY: Daily

TOOLS: Basket / Collector Tool, Frypot Stirring Tool, Clean Cloth or Sponge, Nylon Brush

1. Disconnect fryer from electric power. Remove fryer basket from fryer. Drain shortening (see page 12).
2. Using the BASKET / COLLECTOR TOOL, lift the COLLECTOR from the frypot. Empty collector contents per established procedures. Hold the collector by the HANDLE on the bottom when emptying.
3. Place a stockpot under frypot to catch all breading and oil drips. Using a nylon brush, clean all breading and crumbs from frypot.
4. Clean components by wiping with a clean cloth:

   DO NOT use caustic cleaners.
   DO NOT use steel wool.
   DO NOT use soap.
   DO NOT spray with water or steam.

   Raise LID AND YOKE assembly (see page 8). Carefully remove LID O-RING, then turn OPERATING LEVER fully counterclockwise. Clean lid and yoke. Install a freshly cleaned o-ring before operating fryer. Turn operating lever fully clockwise.

   Clean cabinet and counter top. Do not pour water on, into or over the control panel.

   Set yoke and lid assembly back into the horizontal position.

   Disassemble DEAD WEIGHT ASSEMBLY (see page 8). Clean all internal components, then reassemble.

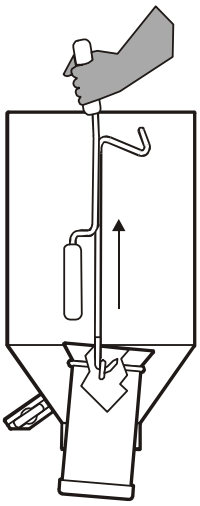
   Remove COLLECTOR O-RING from COLLECTOR. Clean collector. Install a freshly cleaned o-ring. Set collector back into frypot.

   Empty and clean CONDENSATE TRAY. Reinstall in fryer.

   Clean HEAT TRANSFER PLATE. Set aside.

   Clean fryer baskets, brushes, collector lifting tool, frypot stirring tool and displacement tool.

   Clean lid and collector o-rings. Store o-rings in a shallow pan of water in a refrigerator until ready for the next use cycle.



5. Close lid. Properly store tools.

Procedure is complete

DANGER: BURN HAZARD

Contact with hot shortening will cause severe injury or death. Wear protective gloves and clothing when cleaning this fryer during operation.

CAUTION: SLIPPING HAZARD

Avoid spilling shortening on the floor. Clean up all spills immediately to prevent creating a slip and fall hazard.

CAUTION: HOT OIL SPLATTER HAZARD

DO NOT clean the frypot with commercial boil-out products. DO NOT clean with water or steam spray. Water will boil violently causing splatter when the shortening reaches temperature.

IMPORTANT:
Clean components with a clean towel or sponge Scrub with a soft bristle brush only if necessary to remove food particles.

NOTE: The following may safely be cleaned in a dishwasher:
Collector, heat transfer plate, fryer basket, condensate tray, tools.

IMPORTANT:
Be sure all components are completely dry. Water will boil violently on contact with hot oil, causing hot oil to splatter.

DANGER:
BURN HAZARD

Contact with hot shortening will cause severe injury or death. Wear protective gloves and clothing when cleaning this fryer during operation.

CAUTION:
HOT OIL SPLATTERING HAZARD

DO NOT use water to clean lid. Water can contaminate the shortening, causing violent splattering of hot oil.

IMPORTANT:
Yoke and lid assembly weighs approximately 70 lbs. Use appropriate lifting procedures.

IMPORTANT:
Clean components with a clean towel or sponge Scrub with a soft bristle brush only if necessary to remove food particles.

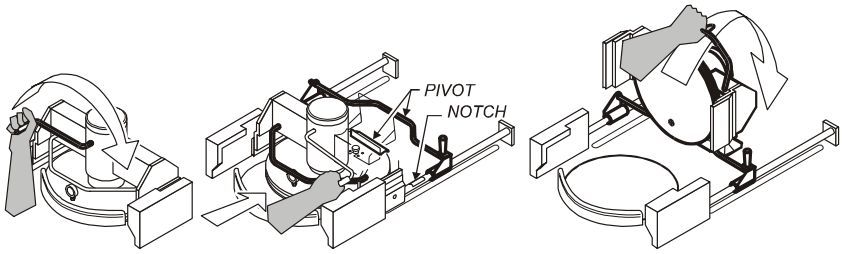
PROCEDURE: Clean Lid and Yoke Assembly

PRECAUTIONS: Wear protective gloves and apron
Lid Assembly is heavy! Use caution lifting.

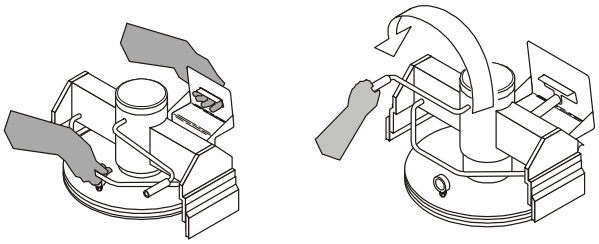
FREQUENCY: Weekly or As Needed

TOOLS: Clean Towels or Sponge, Soft Bristle Brush

1. Open the FRYPOT LID. Turn the operating lever fully clockwise. Slide pivot tube forward until it drops into the indents in the rods. Slide the lid and yoke assembly to the rear until the lid pivots in the pivot tube.
   Using the LID HANDLE, lift the front of the lid and yoke until it rests on the REAR SUPPORT.



2. Remove lid o-ring from groove. Wipe o-ring clean, then store in water in the refrigerator.
3. Wipe bottom of lid until clean. Be sure o-ring groove is clean and free from shortening build-up.
4. Lower lid to horizontal position. Slide pivot tube fully to the rear.



5. Turn operating lever fully counterclockwise to raise yoke assembly. Wipe all components until clean. Be sure area at base of piston is free from shortening build-up.
6. Turn operating lever fully clockwise. Raise lid to vertical position as in step 1.
7. Lubricate fresh lid o-ring with clean vegetable oil and install in lid o-ring groove. Lower lid to horizontal position. Slide pivot tube fully to the rear.

Procedure is complete

PROCEDURE: Clean Pivot Tube and Slide Rods

PRECAUTIONS: Wear protective gloves and apron

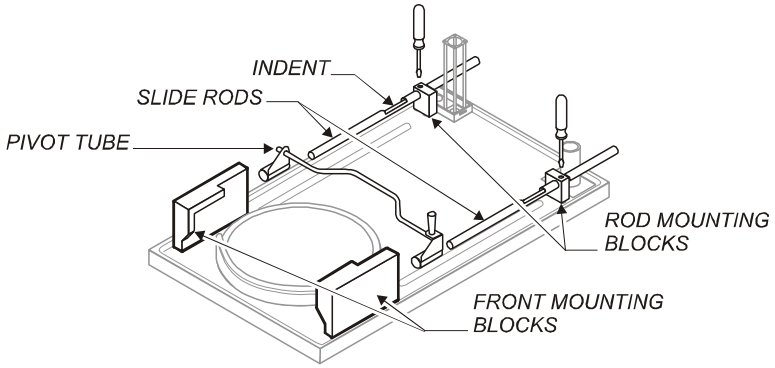
FREQUENCY: Monthly or As Needed

TOOLS: Clean Towels or sponge, Bottle Brush
Flat Blade Screwdriver

1. Lower lid into the frypot. Unlatch and remove dead weight cover.

2. Loosen screws in right and left rod mounting blocks. Work slide rods to the rear until they are clear of the front mounting blocks.

3. Free pivot tube from slide rods. Pivot tube may be cleaned in the dishwasher. Use a bottle brush to clean the inside of the pivot tube guides.



4. Work slide rods out of the rod mounting blocks. Slide rods may be cleaned in the dishwasher. Scrub with a soft bristle brush only if necessary to remove food particles from indents.

5. Reinsert slide rods into mounting blocks. Install pivot tube on slide rods.

6. Reinstall slide rods in front mounting blocks. Tighten screws in rod mounting blocks. Test pivot rod for proper operation.

Procedure is complete

DANGER: BURN HAZARD

Contact with hot shortening will cause severe injury or death. Wear protective gloves and clothing when cleaning this fryer during operation.

NOTE: The following may safely be cleaned in the dishwasher:
Pivot Tube
Slide Rods

IMPORTANT:
Be sure all components are completely dry before reinstalling. Water will boil violently on contact with hot oil, causing hot oil to splatter.

SUGGESTION:
When reinstalling, engage pivot tube guides in slide rod indents prior to tightening screws in order to ensure proper alignment.

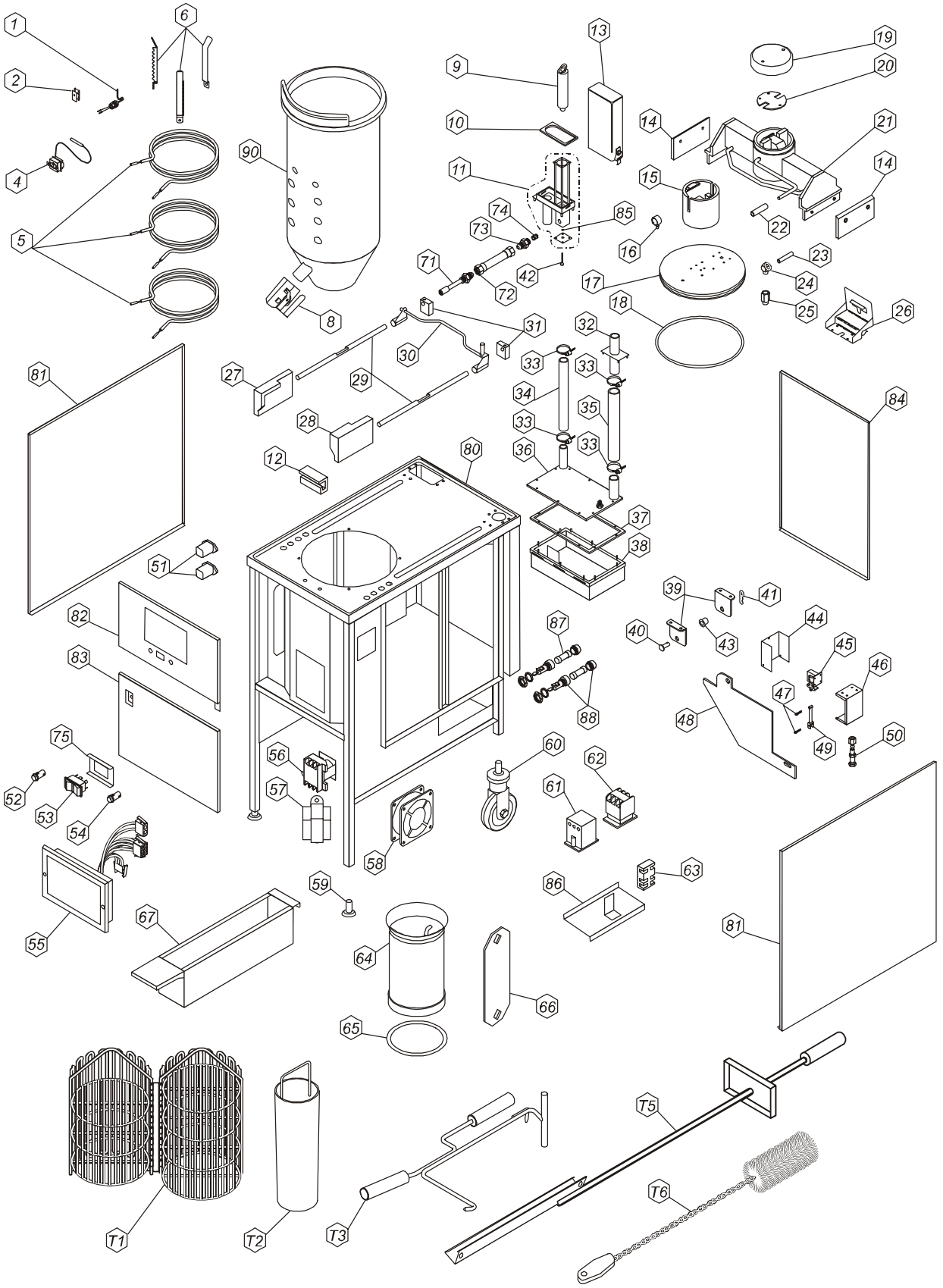
TROUBLESHOOTING SUGGESTIONS

Problem	Possible Cause	Suggested Remedy
No power to fryer	Fryer unplugged or circuit breaker off or tripped	Connect fryer to power Reset circuit breaker
	Power switch off or damaged	Press power switch to ON Replace power switch
	Blown fuse	Correct cause of fuse failure Replace fuse
No power - "service" light lit	Hi-limit safety tripped	Allow to cool, reset safety
Hi-limit safety trips often	Thermobulb contaminated with crumbs	Clean hi-limit thermobulb
	Temp sensor contaminated with crumbs	Clean temperature sensor probe
	Temp sensor or wiring damaged	Check wiring for damage, repair as req'd. Replace temperature sensor probe
	Hi-limit safety or thermobulb damaged	Replace hi-limit safety
	24v relay R1 damaged (welded contacts)	Replace relay R1
	Controller damaged	If relay R1 remains energized at all oil temps, replace controller
Fryer does not heat "power" light lit "heat" light lit "service" light not lit	Wiring damage (elements, contactors)	Check wiring for damage, repair as req'd.
	Damaged E-Safe relay	Replace E-Safe relay
	Damaged back-up contactor	Replace back-up contactor
Fryer does not heat "power" light lit "heat" light not lit "service" light not lit	Temp sensor or wiring damaged	Check wiring for damage, repair as req'd. Replace temperature sensor probe
	Relay R3 or wiring damage	Check wiring for damage, repair as req'd. Replace relay R3
	24v relay R1 or wiring damaged	Replace relay R1
	24v transformer damaged	Replace transformer
	Controller damaged	If no 24v to R1 when calling for heat , replace controller
Fryer will not build pressure	Insufficient moisture in product	Cook only authorized product
	Lid o-ring damaged or missing	Replace lid o-ring
	Dead weight damaged or dirty	Clean dead weight, replace if req'd.
	Pressure relief body damaged or dirty	Clean pressure relief body, replace if req'd.
	Relief pin bent or dirty	Clean relief pin, replace as req'd.
	Pressure relief valve damaged	Replace pressure relief valve
	Pressure gauge damaged	Replace pressure gauge
	Solenoid damaged	Replace solenoid
	Connecting link or cotter pin damaged	Replace connecting link and cotter pins
	Pressure hose damaged	Replace pressure hose
	24V relay R2 or wiring damaged	Check wiring for damage, repair as req'd. Replace relay R1
	Controller damaged	If no 24v to R2 during pressure phase of cook cycle, replace controller

TROUBLESHOOTING SUGGESTIONS (continued)

Problem	Possible Cause	Suggested Remedy
Fryer slow to heat / recover	Heating elements dirty	Clean elements and frypot
	One or more damaged elements	Replace defective heating elements
Controller works only intermittently	Insufficient ventilation	Be sure area under fryer remains clear
	Cooling fan damaged or dirty	Clean or replace cooling fan
	24v transformer damaged	Replace transformer
	Damaged controller	If internal temperature and 24v supply OK, replace controller. Be sure cooling fan is operating
Cannot lower lid	Pivot tube engaged	Be sure pivot tube is disengaged from pivot bracket at back of lid
	Lid not centered over frypot	Position lid & yoke properly
	Lid o-ring not properly installed	Properly install o-ring
	Piston and/or yoke damaged or dirty	Disassemble, thoroughly clean yoke & lid Repair or replace as required
Cannot raise lid	Pressure not bled off	Lid cannot be raised until all pressure has been relieved from frypot
	Improper procedure for opening	After all pressure has been relieved, turn operating lever fully counterclockwise to release cam pawl, then fully clockwise to raise lid.
	Lid has cocked in frypot	Tap front and back of lid while attempting to move operating lever both directions
Lid hard to raise or lower	Lid o-ring not properly installed	Properly install o-ring
	Piston and/or yoke damaged or dirty	Disassemble, thoroughly clean yoke & lid Repair or replace as required
Excess water and grease vented from exhaust	Muffler full of condensate and shortening	Remove and clean muffler. Be sure drain line is clear.
Steam vents from pressure relief cover	Latches not properly engaged	Engage extended fingers of latches fully in slots, then turn twist latch handle 180º clockwise
	Gasket missing or damaged	Replace gasket
	Pressure relief cover damaged	Replace pressure relief cover
Frypot leaks at collector	Collector o-ring missing or damaged	Replace o-ring
	Collector o-ring improperly installed	Properly install o-ring
	Collector damaged	Replace collector
Fryer basket will not lower fully into frypot	Excessive built up of crumbs in frypot	Clean frypot, empty collector
	Bracket for hi-limit thermobulb damaged	Repair or replace thermobulb bracket. Examine thermobulb for damage.
	One or more element clamps damaged	Repair or replace element clamps Examine elements for damage
No reading or incorrect reading on pressure gauge	Gauge orifice dirty	Remove gauge and clean
	Damaged pressure gauge	Replace gauge

EXPLODED VIEW & PARTS LIST



EXPLODED VIEW & PARTS LIST (continued)

ITEM	PART NO	DESCRIPTION
1	505297	PROBE, TEMPERATURE
2	506157	CLAMP, HI-LIMIT THERMOBULB
4	506130	THERMO, HI-LIMIT SAFETY
5	506149	ELEMENT, 240V 3500W
	506150	ELEMENT, 208V 3500W
6	506167	CLAMP, HEATING ELEMENT
8	506036	VALVE, FRYPOT DRAIN
9	505483	DEAD WEIGHT 9 PSI
	505451	DEAD WEIGHT 11 PSI
	505433	DEAD WEIGHT 12 PSI
10	505218	GASKET, DEAD WEIGHT COVER
11	<305400>	ASSEMBLY, DEAD WEIGHT CAGE
12	505972	SUPPORT BLOCK, BASKET HOOK
13	505289	COVER, DEAD WEIGHT
14	506158	GLIDE, LID
15	<305373>	PISTON, LID
16	505449	GAUGE, PRESSURE 0-15 PSI
17	<305406>	LID
18	505308	O-RING, LID
19	506152	CAP, YOKE
20	<305389>	CAM PLATE
21	<305398>	ASSEMBLY, YOKE
22	<305192>	HANDLE, OPERATING LEVER
23	<305366>	TUBE, PRESSURE RELIEF VENT
24	505306	VALVE, PRESSURE RELIEF
25	505365	ADAPTER, PRESSURE RELIEF VALVE
26	<305203>	ASSEMBLY, LID SUPPORT
27	<305383>	MOUNTING BLOCK, LEFT
28	<305384>	MOUNTING BLOCK, RIGHT
29	505382	SLIDE ROD
30	505439	PIVOT TUBE
31	505381	MOUNTING BLOCK, ROD
32	<305254>	ASSEMBLY, EXHAUST VENT
33	505307	CLAMP, EXHAUST TUBE
34	506134	TUBE, EXHAUST MUFFLER INLET
35	506135	TUBE, EXHAUST MUFFLER OUTLET
36	<305174>	LID, EXHAUST MUFFLER
37	<305425>	GASKET, EXHAUST MUFFLER
38	<305178>	MUFFLER, EXHAUST
39	<305164>	BRACKET, PIVOT
40	505362	PIVOT PIN
41	505361	CLIP, RETAINING
42	505387	PIN, PRESSURE RELIEF
43	505167	BUSHING
44	<305235>	COVER, MOUNTING BRACKET
45	505426	SOLENOID, PRESSURE RELIEF

ITEM	PART NO	DESCRIPTION
46	<305234>	BRACKET, SOLENOID MOUNTING
47	<305361>	PIN, RETAINING
48	<305388>	PIVOT ARM
49	<305236>	CONNECTING ROD
50	<48689>	STRAIN RELIEF, WATER-TIGHT
51	505798	RELAY, 24V
52	51157	LIGHT, INDICATING RED
53	505295	SWITCH, 240V DPST LIGHTED
54	50516	LIGHT, INDICATING AMBER
55	505280	CONTROLLER F.A.S.T. EM99
56	63880	RELAY, 240V
57	505504	TRANSFORMER, 240V PRI 24V SEC
58	503655	FAN, 240V
59	506161	FOOT ADJUSTABLE
60	505419	CASTER NON-SWIVEL
61	504892	RELAY, 240V E-SAFE
62	57779	CONTACTOR 208V
	57780	CONTACTOR 240V
63	50131	TERMINAL BLOCK 3P
	60310	TERMINAL BLOCK 4P
64	505413	ASSEMBLY, COLLECTOR
65	505309	O-RING, COLLECTOR
66	22888	HEAT TRANSFER PLATE
67	23080	TRAY, CONDENSATE
71	<306081>	ASSEMBLY, ADAPTER, 1/2 MPT x HOSE
72	506080	FLEX HOSE
73	<306083>	ADAPTER, 1/2 FPT x HOSE FLARE
74	<306082>	NIPPLE 1/2MPT CLOSE
75	506078	SWITCH GUARD
80		ASSEMBLY, FRAME
81	<305231>	PANEL, SIDE
82	<305270>	PANEL, FRONT UPPER, CONTROL
83	<305212>	PANEL, FRONT LOWER
84	<305229>	PANEL, REAR
85	506183	O-RING, DEAD WEIGHT PIN
86	<305227>	SHELF, ELECTRICAL
87	54871	FUSE, SC-10 10A 300V (pk 4)
88	54769	FUSE HOLDER, HPG-EE 10A 240V
90	<305378>	ASSEMBLY, FRYPOT
T1	22891	BASKET, CHICKEN COOKING 6-HEAD
	23079	BASKET, CHICKEN COOKING 4-HEAD
T2	22887	TOOL, DISPLACEMENT
T3	22885	BASKET DRAIN HOOK / COLL. REMOVAL TOOL
T5	22886	TOOL, STIRRING
T6	22892	BRUSH
KIT	22943	INCL. ITEMS T2 thru T6

PART NUMBERS IN <BRACKETS> ARE FOR REFERENCE ONLY

These parts breakdown drawings are intended for use by qualified technical personnel only.

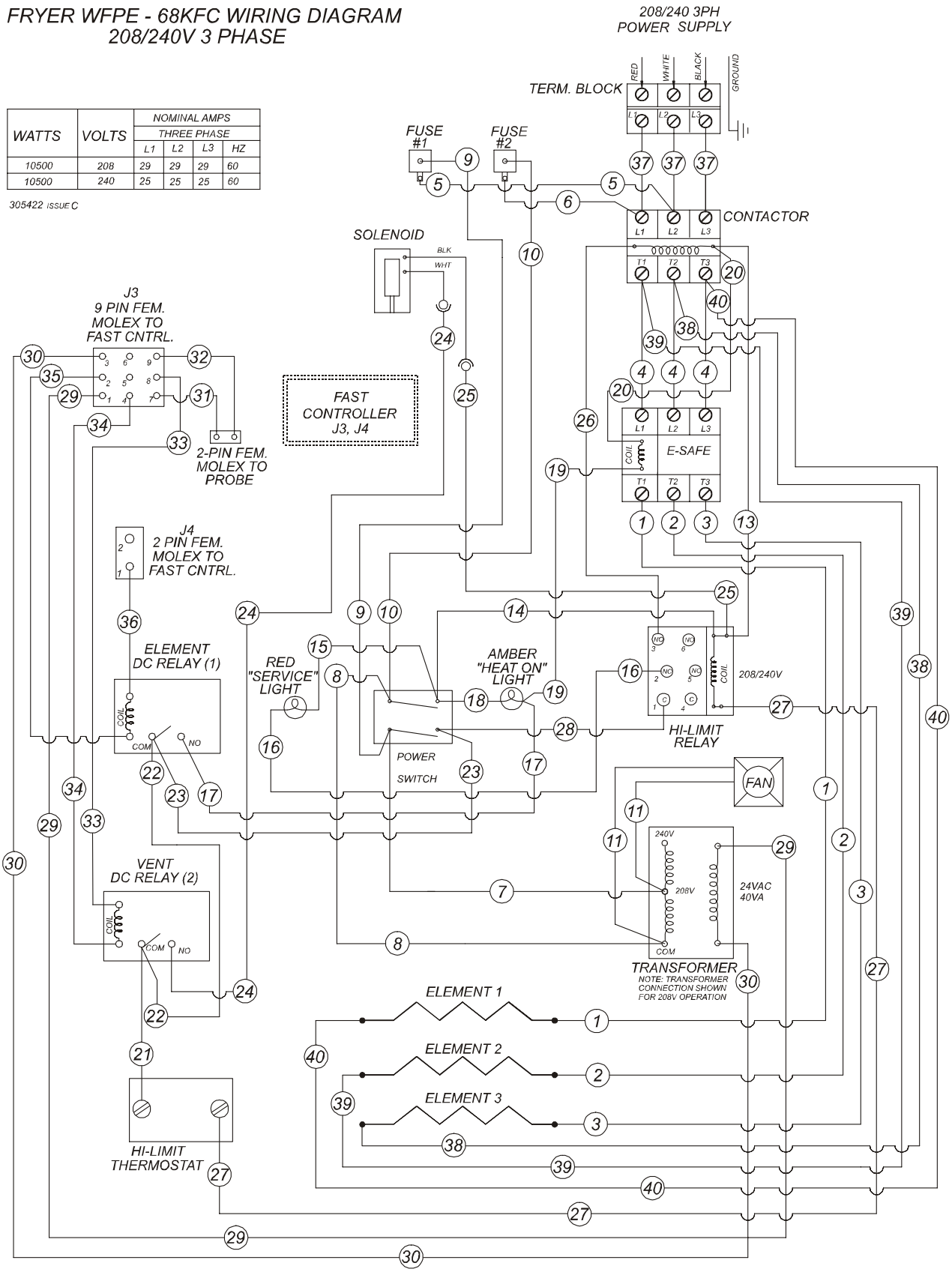
SERVICE

WIRING DIAGRAM

FRYER WFPE - 68KFC WIRING DIAGRAM
208/240V 3 PHASE

WATTS	VOLTS	NOMINAL AMPS THREE PHASE			
		L1	L2	L3	HZ
10500	208	29	29	29	60
10500	240	25	25	25	60

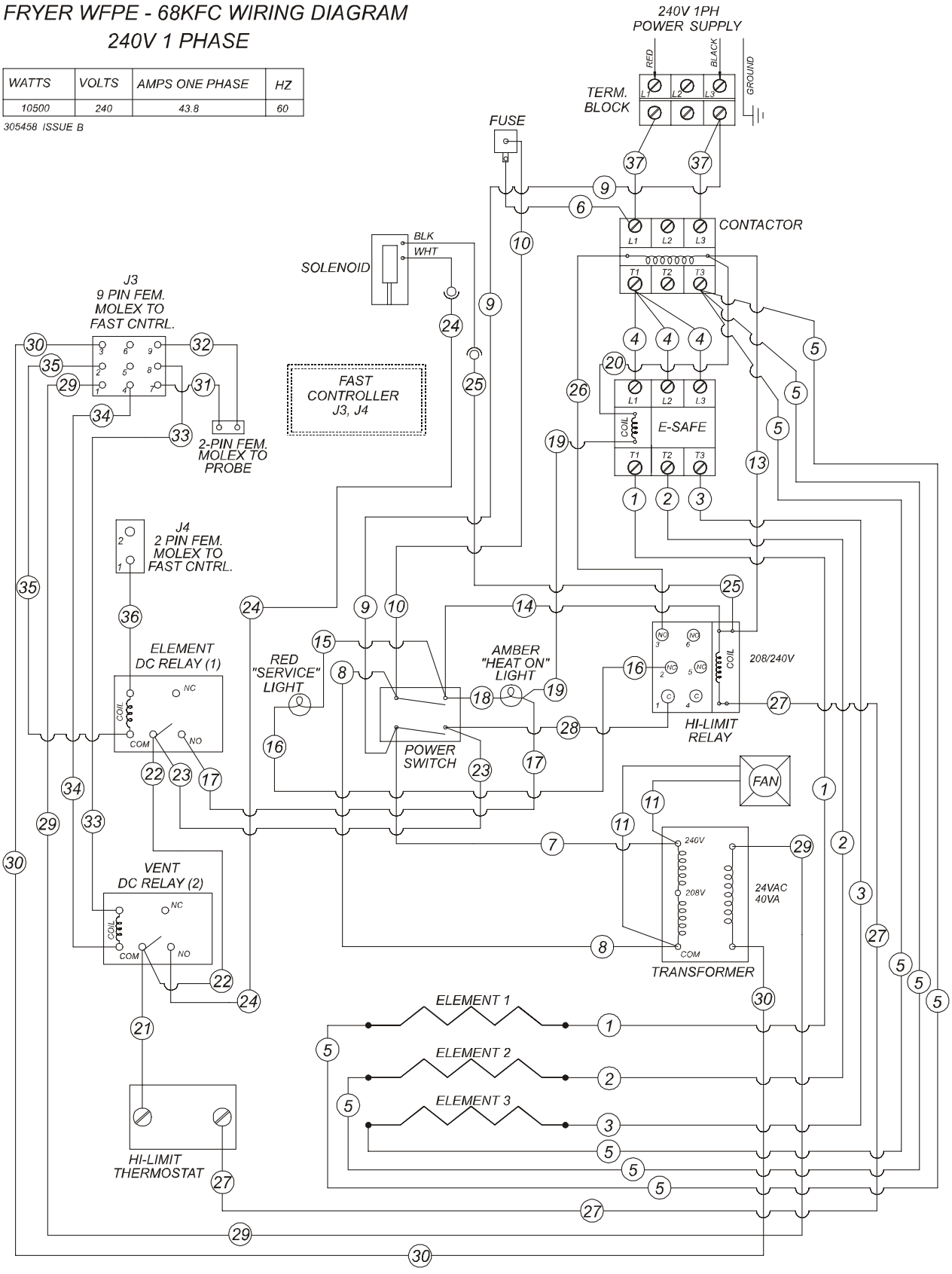
305422 ISSUE C



FRYER WFPE - 68KFC WIRING DIAGRAM
240V 1 PHASE

WATTS	VOLTS	AMPS ONE PHASE	HZ
10500	240	43.8	60

305458 ISSUE B

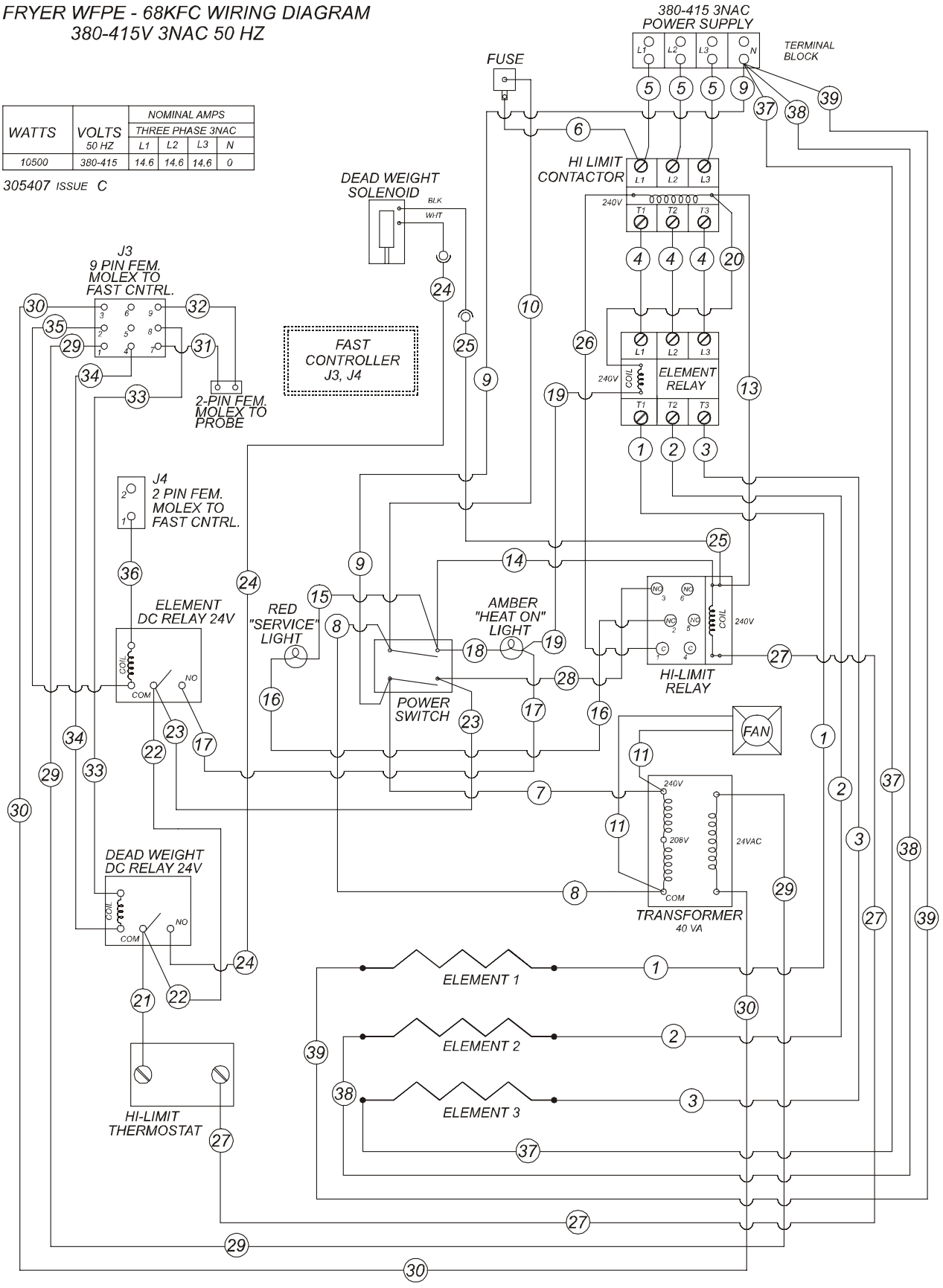


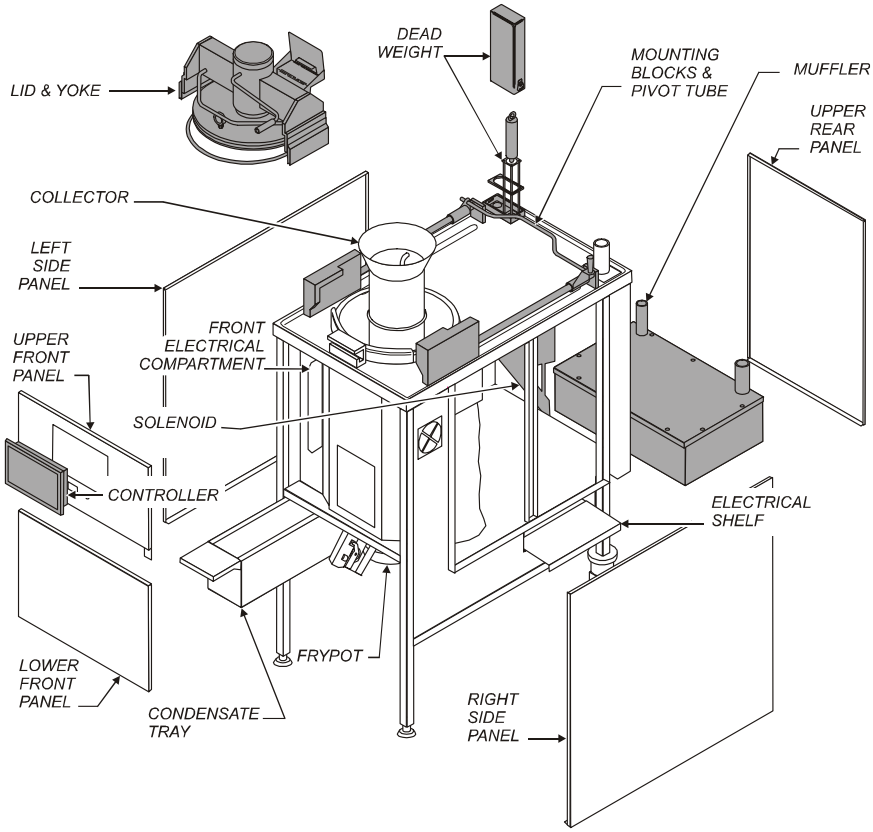
WIRING DIAGRAM (continued)

FRYER WFPE - 68KFC WIRING DIAGRAM
380-415V 3NAC 50 HZ

WATTS	VOLTS 50 HZ	NOMINAL AMPS THREE PHASE 3NAC			
		L1	L2	L3	N
10500	380-415	14.6	14.6	14.6	0

305407 ISSUE C





WARNING
Electric Shock Hazard

Disconnect from electrical power before removing any panel or cover.

CAUTION
BURN HAZARD

Allow fryer to cool. Be sure all pressure is relieved before proceeding.

CABINET COMPONENTS

A. Removable Components

The following major components may be removed without the use of service tools:
Lid and Yoke Assembly
Condensate Tray
Collector and Heat Transfer Plate (use the Collector Lifting Tool)
Dead Weight Cover and Dead Weight

Remove the Muffler by loosening the four hose clamps that secure the exhaust tubing. Work the tubing off of the vent tubes, then lift the muffler out of the cabinet.

B. Access Panels

Remove the following panels by removing two screws at the bottom, then sliding the panel out of the channel in the frame:
Lower Front Panel
Right Side and Left Side Panels
Upper Rear Panel

After removing the Lower Front Panel, remove two screws at the bottom of the Upper Front Panel and slide it out of the frame. Disconnect the controller connectors in the front electrical compartment.

The Electrical Shelf is held by two screws at the bottom, and slides out to the limit of the wiring.

TOOLS REQUIRED:

#2 Phillips Screwdriver

Container to hold fasteners

IMPORTANT:
Yoke and lid assembly weighs approximately 70 lbs. Use appropriate lifting procedures.

These servicing instructions are intended for use by qualified technical personnel only.

These servicing instructions are intended for use by qualified technical personnel only.

WARNING
Electric Shock Hazard

Disconnect from electrical power before removing any panel or cover.

CAUTION
BURN HAZARD

Allow fryer to cool. Be sure all pressure is relieved before proceeding.

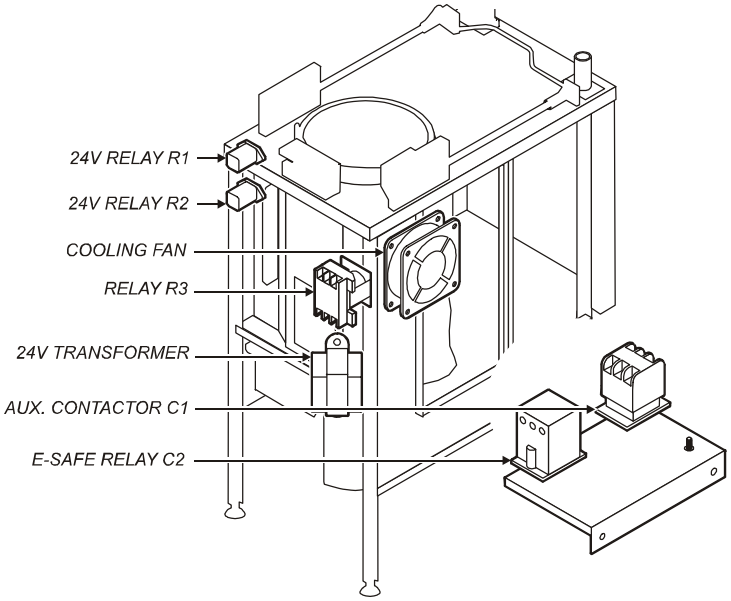
TOOLS REQUIRED:

#2 Phillips Screwdriver

Flat blade screwdriver

Container to hold fasteners

CHASSIS ELECTRICAL COMPONENTS



A. Access

Remove RIGHT SIDE PANEL

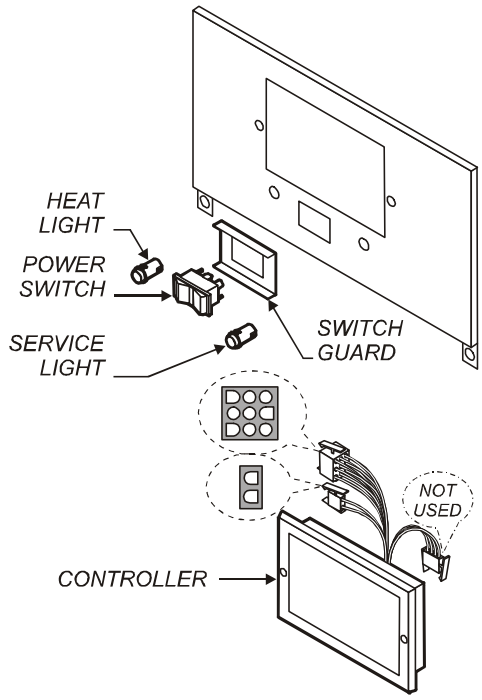
Remove LOWER FRONT PANEL then UPPER FRONT PANEL. Note wiring connections to control panel, switches and indicators. Disconnect wiring and set upper front panel aside.

B. Components

Note location of wiring connections, then disconnect wires from component. Detach component from chassis.

Reassemble in reverse order

CONTROL PANEL COMPONENTS



WARNING
Electric Shock Hazard

Disconnect from electrical power before removing any panel or cover.

TOOLS REQUIRED:

#2 Phillips Screwdriver

Needle Nose Pliers

Container to hold fasteners

A. Access

Remove LOWER FRONT PANEL. Remove screws holding UPPER FRONT PANEL to cabinet.

B. Controller

Disconnect two connectors from electrical compartment. Note orientation of connectors.

Remove two screws holding controller to panel.

C. Indicator Lights

Disconnect wiring from light.

Collapse mounting tabs on light body. Withdraw light through front of panel.

D. Power Switch

Note position of wires on switch. Disconnect wires.

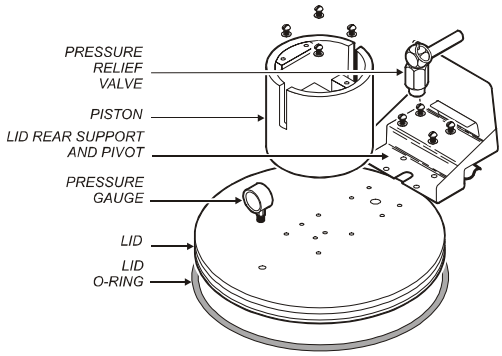
Collapse mounting tabs on switch body. Withdraw switch with switch guard through front of panel.

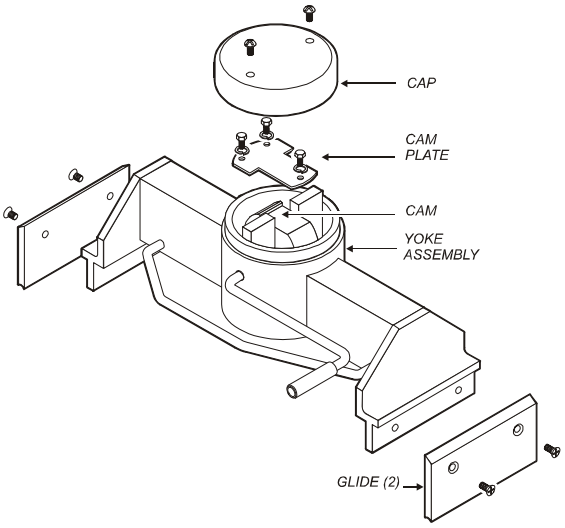
Reassemble in reverse order. Be careful that no wires are pinched when reinstalling upper front panel.

These servicing instructions are intended for use by qualified technical personnel only.

SERVICING INSTRUCTIONS (continued)

YOKE AND LID ASSEMBLY





CAUTION
BURN HAZARD

Allow fryer to cool. Be sure all pressure is relieved before proceeding.

TOOLS REQUIRED:

#2 & #3 Phillips Screwdrivers
Flat Blade Screwdriver
Screw Starter
7/16" Box End Wrench or Hex Socket
1/2" & 1" Open End Wrenches

Container to hold Fasteners

IMPORTANT:
Yoke and lid assembly weighs approximately 70 lbs. Use appropriate lifting procedures.

ASSEMBLY & TORQUE SPECS:

Piston Assy to Lid Loctite™246 Lockwasher (35486) 75 in.-lbs
Cam Plate to Piston Assy Loctite™246 Lockwasher (35486) 75 in.-lbs

A. Access

Turn operating lever fully clockwise. Slide yoke and lid assembly to the rear until it clears the blocks. Assembly may be lifted off, or work may be performed in place.

IMPORTANT: Yoke and lid assembly weighs approximately 70 lbs. Use appropriate lifting procedures.

B. Yoke Assembly

Remove two screws from CAP.
Remove three inside screws/lock washers holding CAM PLATE.
Lift YOKE ASSEMBLY off of LID AND PISTON ASSEMBLY.
Glides: Remove two screws holding glides to yoke.
No other field operations can be performed on the yoke assembly.

C. Lid and Piston Assembly

O-RING may be worked out of the groove in the lid. Lubricate o-ring with clean vegetable oil before reinstalling.

Remove four screws/lock washers holding piston to lid. Reassemble in reverse order

Remove four screws holding LID REAR SUPPORT/PIVOT to lid.

Unscrew PRESSURE RELIEF TUBE from PRESSURE RELIEF VALVE. Unscrew PRESSURE RELIEF and PRESSURE GAUGE from lid. Unscrew ADAPTER from PRESSURE RELIEF VALVE. To reinstall, lightly coat male threads with hi-temperature silicone sealant.

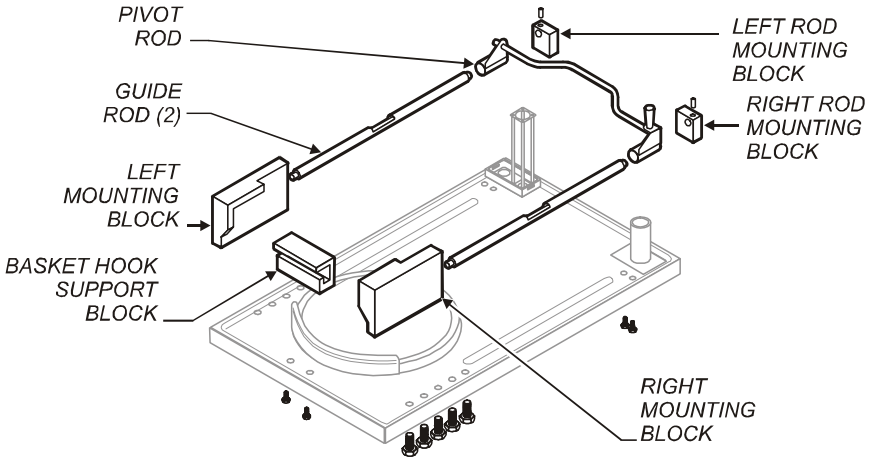
Reassemble in reverse order.

Lubricate cam with food-grade grease before installing cam plate and cap.

When reassembling lid & piston to yoke, support lid and piston on a suitable 1" high object to ease installation of cam plate.

Be sure lid is assembled to yoke with the pressure gauge on the operating lever side.

MOUNTING BLOCKS AND ASSOCIATED COMPONENTS



A. Access

Turn operating lever fully clockwise and slide lid and yoke assembly to rear until it clears the blocks. Lift lid and yoke off of fryer.

IMPORTANT: Yoke and lid assembly weighs approximately 70 lbs. Use appropriate lifting procedures.

Remove LEFT SIDE PANEL, RIGHT SIDE PANEL and UPPER REAR PANEL.

B. Pivot Tube and Guide Rods

Loosen screws in top of ROD MOUNTING BLOCKS. Slide GUIDE RODS to the rear. Slide PIVOT ROD forward until it clears the GUIDE RODS.

To reinstall, be sure guide rods are properly oriented with the flat ends toward the rear and the locating notch “up”. Pivot tube must be positioned on the guide rods with the ears “up” and the handle on the right side. After installation, test pivot rod for smooth operation, to be sure it locates securely into the notches, and that it is easily moved from the notches.

C. Mounting Blocks

Remove five bolts from each mounting block. Note that mounting blocks may be attached with sealant to cabinet top.

To reinstall, be sure mounting blocks are oriented with the smooth side toward the outside, and the notched upper flange toward the rear. Apply a thin bead of food-grade silicone sealant to the bottom of the mounting block before installing.

D. Basket Hook Support Block

Remove two bolts from support block. Note that support block may be attached with sealant to cabinet top.

To reinstall, be sure support block is oriented with the smooth side toward the frypot. Apply a thin bead of food-grade silicone sealant to the bottom of the block before installing.

CAUTION
BURN HAZARD

Allow fryer to cool. Be sure all pressure is relieved before proceeding.

TOOLS REQUIRED:

3/8" & 3/4" Sockets w/ 4" extension

Container to hold fasteners

Food-Grade Silicone Sealant

IMPORTANT:
Yoke and lid assembly weighs approximately 70 lbs. Use appropriate lifting procedures.

ASSEMBLY & TORQUE SPECS:

Mounting Blocks Loctite™246 80 ft.-lbs

Basket Hook Block Loctite™246 Lockwasher (37500) 20 ft.-lbs

These servicing instructions are intended for use by qualified technical personnel only.

SERVICING INSTRUCTIONS (continued)

WARNING
Electric Shock Hazard

Disconnect from electrical power before removing any panel or cover.

CAUTION
BURN HAZARD

Drain oil and allow fryer to cool before proceeding

TOOLS REQUIRED:

#2 Phillips Screwdriver

Assorted open wrenches from 3/8" to 15/16"

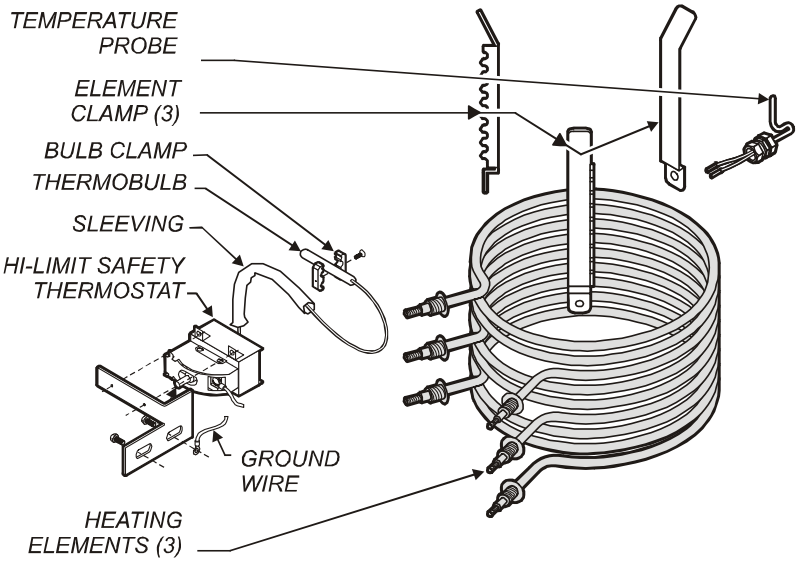
Molex™ connector tool

Container to hold fasteners

IMPORTANT:
Tighten fittings only enough to prevent leaks.
Over tightening is not necessary.

ASSEMBLY & TORQUE SPECS:

Temperature Probe	
	25 ft.-lbs
Compression Nut	
	35 ft.-lbs
Hi-Limit Thermostat	
	25 ft.-lbs
Compression Nut	
	35 ft.-lbs
Element	
Element Clamp	
	23 in.-lbs
Bulkhead Fitting	
	30 ft.-lbs
Terminal Nut, Inner	
	8 in.-lbs
Terminal Nut, Outer	
	30 in.-lbs
Terminal Locknut	
	30 in.-lbs



FRYPOT ELECTRICAL COMPONENTS

A. Access

Remove LOWER FRONT PANEL then UPPER FRONT PANEL.

Note wiring connections to control panel, switches and indicators. Disconnect wiring and set upper front panel aside.

Carefully remove insulation from around frypot electrical terminals.

B. Temperature Probe

Disconnect temperature probe connector. Work pins out of connector with Molex™ tool.

Remove nut and o-ring (interior of frypot). Withdraw probe and fitting from frypot.

Remove compression nut and ferrule, then remove probe from fitting.

Reassemble in reverse order.
Be sure frypot surfaces are clean before reassembly.
Use a fresh fiber washer and o-ring.
Be sure connector pins are fully seated in connector.

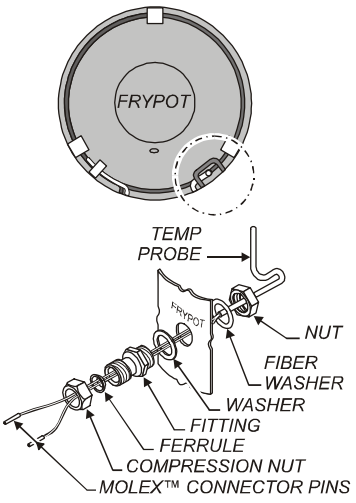
F. REPLACE HI-LIMIT THERMOSTAT

Disconnect wiring from old hi-limit thermostat.

Remove old hi-limit probe from frypot.

Remove and discard old hi-limit thermostat and bulkhead fitting.

Mount new hi-limit thermostat bracket to cabinet. Be sure green ground wire is attached to one of the bracket screws.

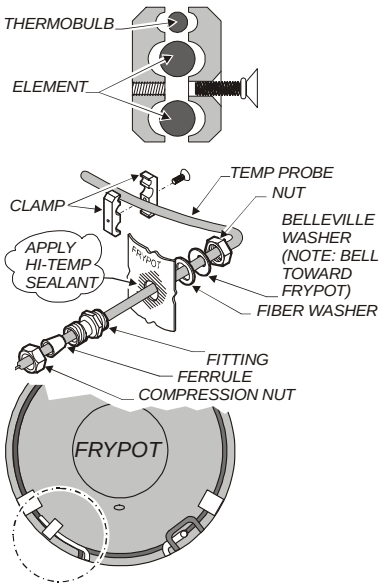


FRYPOT ELECTRICAL COMPONENTS (continued)

Clean frypot at bulkhead fitting. Apply hi-temp sealant around hole for bulkhead fitting.

Slide probe through compression nut, ferrule and fitting, then insert probe into frypot.

Slide green fiber washer, belleville washer (with bell toward frypot) and nut over probe. Assemble all components of bulkhead fitting finger-tight.



Push probe back through bulkhead fitting until bend in probe contacts fitting nut.

Gently contour free end of probe to match curvature of element.

Assemble clamp approximately 3 inches from free end of probe. Be sure clamp captures two loops of the element, then tighten screw.

Tighten bulkhead fitting to frypot. Torque to 25 ft-lb.

Tighten compression nut. Torque to 35 ft-lb.

Be sure glass sleeving completely covers exposed portion of probe on outside of frypot.

Reconnect wiring.

D. Heating Elements

Disassemble hi-limit thermobulb clamp. Carefully position thermobulb out of the way.

Remove screws from bottom of element clamps, then remove clamps.

Disconnect wiring from heating elements. Disassemble bulkhead fittings and withdraw elements from frypot in the following order:

Top heating element
Middle heating element
Bottom heating element

Reassemble in reverse order

Be sure frypot surfaces are clean before reassembly.
Use fresh o-rings.
Be sure ceramic spacer is properly installed before connecting wiring.
Be sure all three elements are firmly held by the element clamps.
Be sure hi-limit thermobulb is firmly held by the bulb clamp.

WARNING
Electric Shock Hazard

Disconnect from electrical power before removing any panel or cover.

CAUTION
BURN HAZARD

Drain oil and allow fryer to cool before proceeding

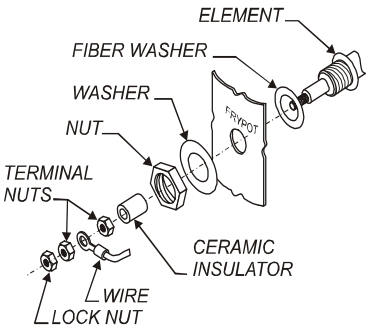
TOOLS REQUIRED:

#2 Phillips Screwdriver

Assorted open wrenches from 3/8" to 15/16"

Container to hold fasteners

IMPORTANT:
Tighten fittings only enough to prevent leaks.
Over tightening is not necessary.



HEATING ELEMENT BULKHEAD FITTING

Wells recommends that if any element must be replaced, all three elements be replaced at the same time.

These servicing instructions are intended for use by qualified technical personnel only.

SERVICING INSTRUCTIONS (continued)

WARNING
Electric Shock Hazard

Disconnect from electrical power before removing any panel or cover.

CAUTION
BURN HAZARD

Allow fryer to cool. Be sure all pressure is relieved before proceeding.

TOOLS REQUIRED:

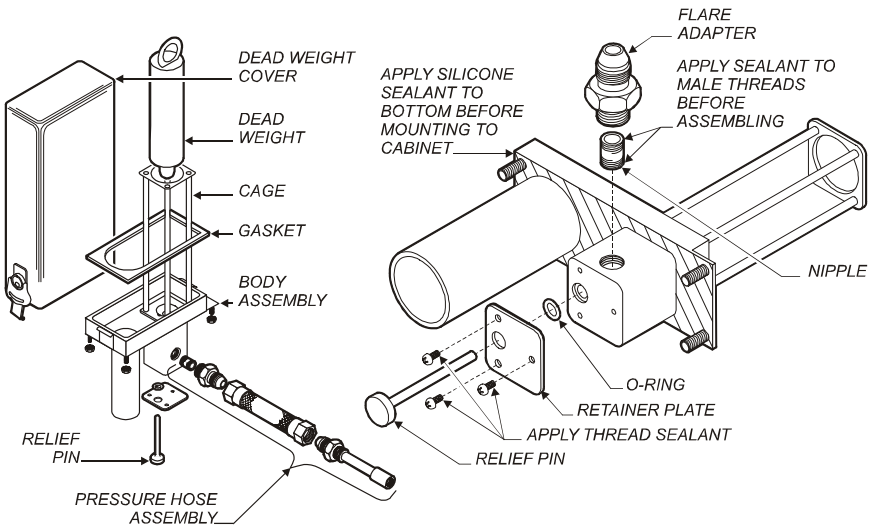
7/16" Nut Driver

1" Open End Wrench

Container to hold fasteners

Food-Grade Silicone Sealant

DEAD WEIGHT ASSEMBLY



A. Access

Remove RIGHT SIDE PANEL, LEFT SIDE PANEL and UPPER REAR PANEL.

B. Pressure Relief Components

Unlatch DEAD WEIGHT COVER and lift off.

DEAD WEIGHT lifts straight out of the CAGE.

The GASKET may be lifted out of the BODY ASSEMBLY

C. Body Assembly

Remove PIVOT ARM and RELIEF PIN (see page 31).

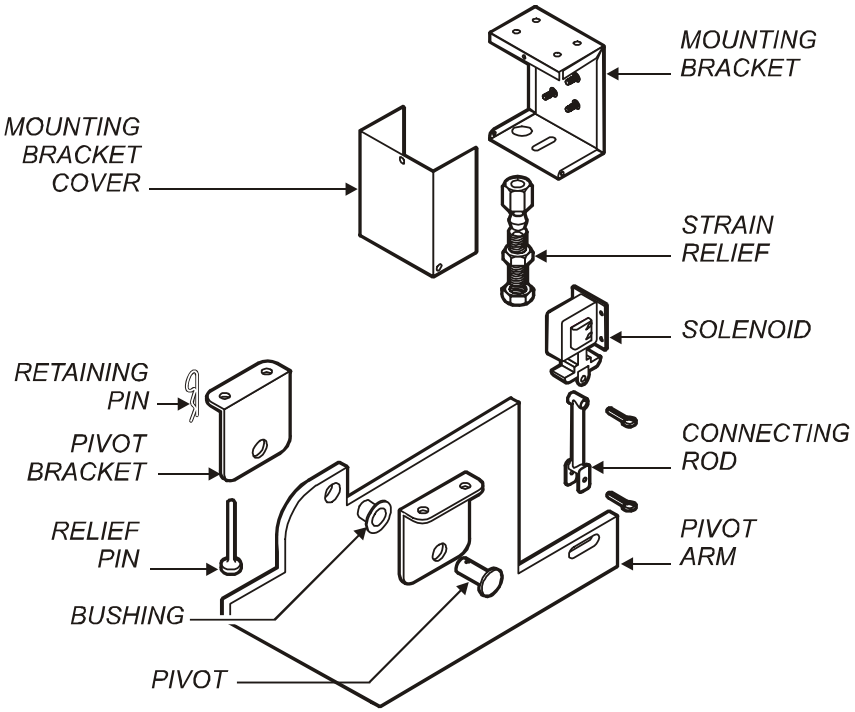
Disconnect PRESSURE HOSE ASSEMBLY from BODY. Be careful that the hose does nor twist or kink.

Remove four nuts holding body assembly to cabinet. Remove body. Note that body may be attached with sealant to cabinet top.

Reassemble in reverse order.

When reinstalling relief pin, do not over tighten retaining plate screws. Relief pin must be free to drop of its own weight.
Be sure to seal body to cabinet top with a thin bead of food-grade silicone sealant.

SOLENOID AND RELATED COMPONENTS



WARNING
Electric Shock Hazard

Disconnect from electrical power before removing any panel or cover.

TOOLS REQUIRED:

#2 Phillips Screwdriver

Needle Nose Pliers

Container to hold fasteners

A. Access

Remove RIGHT SIDE PANEL and UPPER REAR PANEL.

B. Pivot Arm

Remove cotter pin from lower portion of CONNECTING ROD.

While supporting the assembly, remove four nuts holding PIVOT ARM and BRACKET to cabinet. Lower carefully. Be sure to withdraw RELIEF PIN from pressure relief body and store safely.

Remove RETAINING PIN. Withdraw PIVOT. Be sure to capture PIVOT BUSHING.

C. Solenoid

Remove three screws holding MOUNTING BRACKET COVER to mounting bracket. Remove cover.

Disconnect wiring from SOLENOID.

Remove cotter pin from upper portion of CONNECTING ROD.

Remove four nuts holding solenoid to mounting bracket. Remove solenoid from bracket.

Disassemble STRAIN RELIEF from mounting bracket only if replacing wiring.

Reassemble in reverse order. Replace cotter pins if worn or damaged.

These servicing instructions are intended for use by qualified technical personnel only.

SERVICING INSTRUCTIONS (continued)

WARNING
Electric Shock Hazard
Disconnect from electrical power before removing any panel or cover.

CAUTION
BURN HAZARD

Allow fryer to cool. Be sure all pressure is relieved before proceeding.

TOOLS REQUIRED:

Flat Blade Screwdriver

7/16" Nut Driver

Container to hold fasteners

Food-Grade Silicone Sealant

MUFFLER COMPONENTS

A. Access

Remove UPPER REAR PANEL.

B. Exhaust Hoses

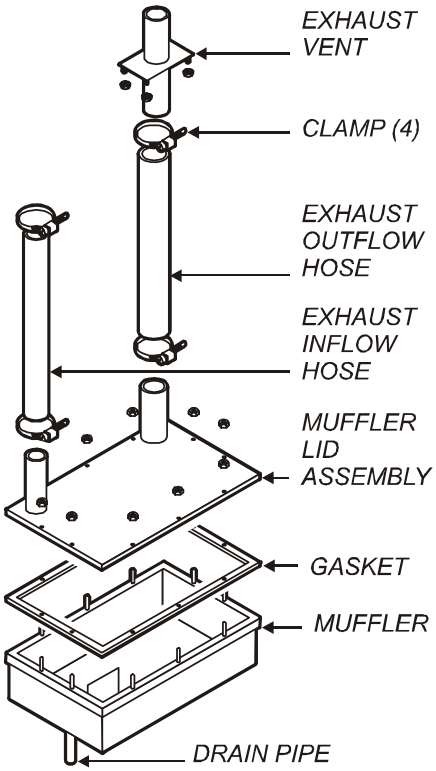
Loosen CLAMPS. Work hose up upper vent fitting until hose clears vent filling on muffler. Move end of hose to the side, then work hose off of upper fitting.

C. Muffler Assembly

Remove both exhaust hoses per above, Lift muffler until drain pipe clears cabinet, then remove muffler from cabinet toward rear.

Remove 10 nuts holding lid to muffler. Remove lid assembly.

GASKET lifts off.



D. Exhaust Vent

Remove four nuts holding VENT to cabinet. Remove vent. Note that vent may be attached with sealant to cabinet top.

Reassemble in reverse order. Be sure to seal vent to cabinet top with a thin bead of food-grade silicone sealant.

ACCESSORIES & OPTIONAL COMPONENTS

DESCRIPTION	PART NO.
BASKET, 6-HEAD	22891
BASKET, 4-HEAD	23079
BASKET DRAIN HOOK/ COLLECTOR REMOVAL TOOL	22885
STIRRING TOOL	22886
DISPLACEMENT TOOL	22887
HEAT TRANSFER PLATE	22888
CLEANING BRUSH	22892
TRAY, CONDENSATE	23080

SELECTED SERVICE PARTS

DESCRIPTION	PART NO.
O-RING, LID	506201
O-RING, COLLECTOR	506202
DEADWEIGHT, 9 PSI	505435
DEADWEIGHT, 11 PSI	505451
DEADWEIGHT, 12 PSI	505433

IMPORTANT: Use only factory authorized service parts and replacement filters.
For factory authorized service, or to order factory authorized replacement parts, contact your Wells authorized service agency, or call:

Wells Manufacturing Co.
2 Erik Circle
P. O. Box 280
Verdi, NV 89439
phone: (775) 689-5700
fax: (888) 492-2783
(Service Parts Dept.)

Service Parts Department can supply you with the name and telephone number of the WELLS AUTHORIZED SERVICE AGENCY nearest you.

CUSTOMER SERVICE DATA

please have this information available if calling for service

RESTAURANT _____ LOCATION _____
INSTALLATION DATE _____ TECHNICIAN _____
SERVICE COMPANY _____
ADDRESS _____ STATE _____ ZIP_____
TELEPHONE NUMBER (_____)_____-_____

EQUIPMENT MODEL NO. _____
EQUIPMENT SERIAL NO. _____
VOLTAGE: (check one) 208 3Ø 240 1Ø 240 3Ø 380-415 3Ø

These servicing instructions are intended for use by qualified technical personnel only.

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Commercial Food Equipment Service Association

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